

# Artichoke and Green Bean Bake



PREPARATION TIME  
**10 minutes**



COOKING TIME  
**25 minutes**



PERFECT PARTNER  
**grilled ham steak**



You can cut the cost of this casserole by using only one can of artichokes and an extra can of Italian green beans. Simply combine the artichokes and extra beans for the artichoke layer.

## SHOPPING LIST

- Parmesan cheese
- artichoke hearts
- Italian green beans

## ON HAND

- garlic
- dried parsley
- oil
- bread crumbs

## INGREDIENTS

- 1½ cups seasoned bread crumbs
- 1 clove garlic, minced
- 3 tablespoons dried parsley
- 6 ounces Parmesan cheese, divided
- ½ cup vegetable oil
- 2 (16-ounce) cans artichoke hearts, drained
- 2 (16-ounce) cans Italian green beans, drained

SERVES **6**

## COOKIN' *Xpress*

- Process the bread crumbs, garlic, parsley, Parmesan and oil in a blender to reduce the preparation time of the crumb mixture in steps 1 and 2.

### Make Ahead

You can prepare this casserole in a microwave-safe glass baking dish up to 24 hours in advance. Reheat in the microwave just before serving.

### ♦ VARIATION

*Try marinated artichokes—and the oil in which they are packed—instead of the canned artichokes and vegetable oil.*

**1** Combine bread crumbs, garlic, parsley and 4 ounces Parmesan in a bowl.



**2** Add oil to crumb mixture to make a thin paste. Preheat oven to 350°F. Grease a medium baking dish.

**3** Chop artichokes coarsely. Layer green beans, crumb paste and artichokes in prepared baking dish.



**4** Sprinkle remaining cheese over artichokes. Bake casserole until heated through, about 25 minutes.