

Favorite Green Bean Casserole



PREPARATION TIME
15 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
roast chicken



Look for french-fried onion rings in large, economical cans for the biggest savings. Leftovers can be used in a variety of ways. Crumble over baked pasta dishes, meat casseroles, or frittatas.

SHOPPING LIST

- mushroom soup • green beans
- sour cream • Cheddar cheese
- crackers • french-fried onions

ON HAND

- oil • onion • pepper
- dry mustard

INGREDIENTS

- 2 teaspoons vegetable oil
- 1/2 cup chopped onion
- 1 (10³/₄-ounce) can cream of mushroom soup
- 1/2 cup sour cream
- 8 butter-flavored round crackers, crumbled
- 1/4 teaspoon pepper
- 1/8 teaspoon dry mustard
- 2 (16-ounce) cans French-style green beans, drained
- 1 cup shredded Cheddar cheese, divided
- 1 (3-ounce) can french-fried onions

SERVES **6**

COOK'N
Express

• Make instant cracker crumbs quickly and easily. Place crackers in a resealable plastic bag. Crush crackers with a rolling pin.

Make Ahead

Prepare the casserole through step 2 and spoon it into the baking dish. Refrigerate up to 8 hours before baking.

1 Preheat oven to 350°F. Heat oil in a skillet over medium heat. Add onion and sauté for 5 minutes. Remove from heat.



2 Combine soup, sour cream, cracker crumbs, pepper and mustard in a large bowl; mix well. Add green beans and sautéed onion; mix well. Stir in 1/2 cup Cheddar.

3 Spray a large casserole with nonstick cooking spray. Spoon bean mixture into prepared casserole. Bake for 20 minutes.



4 Remove casserole from oven. Sprinkle french-fried onions and remaining Cheddar over top. Bake until golden, about 10 minutes longer.