

Green Bean Casserole



“Born in the Campbell’s Test Kitchen in 1955, this recipe has stood the test of time. With just five staple ingredients and a mere 10 minutes of prep, it’s no wonder this dish has been a beloved family favorite for over six decades.”

Total Time: 40 mins Yields: 6 servings

Ingredients

- 1 can (10.5 ounces) Campbell’s® Condensed Cream of Mushroom Soup or Unsalted Cream of Mushroom Soup or Cream of Celery Soup
- 1/2 cup 2% milk
- 1 teaspoon soy sauce
- 4 cups cooked cut green beans*
- 1 1/3 cups French’s® French Fried Onions (amount divided in recipe steps below)

Directions

- Heat the oven to 350°F. Fold in the soup, milk, soy sauce, beans and 2/3 cup onions in a 1 1/2-quart oven safe casserole until all ingredients are combined. Season the mixture with salt and pepper.
- Bake for 25 minutes or until hot and bubbling. Stir the bean mixture. Sprinkle with the remaining 2/3 cup onions.
- Bake for another 5 minutes or until the onions are golden brown. Let green beans rest a few minutes before serving to help the flavors meld and the casserole settle. Store leftovers in an oven safe dish for easy reheating.

*Use about **1.5 lbs fresh** green beans. We recommend you prepare the fresh green beans to be just slightly cooked or “blanched.” To do this, boil the trimmed beans for 2-4 minutes until they are crisp-tender, then immediately plunge them into a bowl of ice water to stop the cooking and preserve their bright green color. You could also use **16-20 ounces of thawed frozen** green beans **or 2 cans (14.5 ounces each)** green beans, drained.

<https://www.campbells.com/recipes/green-bean-casserole/>