

# Green Bean Casserole

Yield: 8 servings

Prep Time: 0:30:00

Cook Time: 0:30:00

Total Time: 1:00:00

1. Trim and cut the fresh green beans into 1 to 1 1/2-inch pieces. Rinse thoroughly under cold water.  8 cup Fresh Green Beans
2. Bring a large pot of salted water to a boil. Add the green beans and blanch for 5 minutes. Immediately transfer them to an ice bath to stop the cooking process. Drain and set aside.  Water  
 1 tbsp Table Salt
3. In a large mixing bowl, combine the cream of mushroom soup, milk, soy sauce, minced garlic, and ground black pepper. Mix until well combined.  2 can Condensed Cream of Mushroom Soup  
 1/3 cup Milk  
 1 tsp Soy Sauce  
 1 clove Garlic  
 1/4 tsp Ground Black Pepper
4. Add the blanched green beans and 1 1/3 cups of the french fried onions to the bowl. Mix gently to coat the green beans evenly.  1 1/3 cup French Fried Onions
5. Transfer the mixture to an oven-safe container, cover tightly with foil, and refrigerate until ready to bake.
6. When ready to bake, let the casserole come to room temperature. Preheat the oven to 350°F (175°C). Bake for 20 minutes, then stir the mixture.
7. Uncover the casserole and top with 1/2 cup shredded cheese and the remaining french fried onions. Bake for an additional 10 minutes, or until the cheese is melted and the onions are golden.  1/2 cup Shredded Cheese  
 1 2/3 cup French Fried Onions