

### CAMPBELL'S<sup>®</sup> NO-FAIL RECIPE:

## **GREEN BEAN CASSEROLE**

It is the dish everyone is expecting on the holidays, but it is so easy to make, you can serve it any day. Created by Campbell Test Kitchen manager Dorcas Reilly in 1955, its creamy, smooth sauce and unmatchable flavor combined with its simplicity makes Green Bean Casserole so appealing. Requiring just six ingredients and 10 minutes to put together, this family-pleasing side has been a favorite for over 60 years.



#### INGREDIENTS

1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup or 98% Fat Free Cream of Mushroom Soup

1/2 cup milk

1 teaspoon soy sauce

1 dash black pepper

4 cups cooked cut green beans

1 1/3 cups French's® French Fried Onions

#### DIRECTIONS

- 1. Stir the soup, milk, soy sauce, black pepper, beans and 2/3 cup onions in a 1 1/2-quart casserole.
- 2. Bake at 350°F. for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions.
- 3. Bake for 5 minutes or until the onions are golden brown.

## CHECK OUT THE NEXT PAGE FOR EASY RECIPE UPGRADES



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# **GREEN BEAN CASSEROLE EASY UPGRADES**

### ROSEMARY AND PANCETTA

Stir 4 ounces diced, cooked pancetta and ½ teaspoon minced fresh rosemary into the bean mixture. Sprinkle with 1 tablespoon grated Pecorino Romano cheese before baking.

### **CRUNCHY JALAPEÑO**

Omit French Fried Onions and top with 1 cup crushed Jalapeño Kettle Brand<sup>®</sup> Potato Chips (or use Sriracha or Wasabi Ranch Kettle Chips).

### CHEESE LOVERS

Stir in 1/2 cup shredded cheddar into the bean mixture. Omit soy sauce. Sprinkle with an additional 1/4 cup cheddar cheese when adding the remaining onions.

### **KID-FUN CHEDDAR GOLDFISH**

Substitute Campbell's<sup>®</sup> Condensed Cheddar Cheese Soup for the Cream of Mushroom Soup and omit soy sauce. Omit French Fried Onions and top casserole with 1 cup Pepperidge Farm<sup>®</sup> Goldfish<sup>®</sup> Cheddar.

AMANDINE Add 1/4 cup toasted sliced almonds to the onion topping.