

green bean casserole



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Anna Baker of Blaine, Washington shares, "This has always been one of my favorite 'convenience dishes' because it can be prepared ahead and refrigerated until ready to bake."

PREP: 35 MIN. BAKE: 35 MIN. YIELD: 10 SERVINGS

2 cans (10-3/4 ounces each) condensed cream of mushroom soup, undiluted

1 cup milk

2 teaspoons soy sauce

1/8 teaspoon pepper

2 packages (16 ounces each) frozen whole or cut green beans, cooked and drained

1 can (6 ounces) french-fried onions, *divided*

In a mixing bowl, combine soup, milk, soy sauce and pepper. Gently stir in beans. Spoon half of the mixture into a 13-in. x 9-in. baking dish. Sprinkle with half of the onions. Spoon remaining bean mixture over the top.

Bake at 350° for 30 minutes or until heated through. Sprinkle with remaining onions. Bake 5 minutes longer or until the onions are brown and crispy.

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