

Bubbie's Space

Classic Green Bean Casserole



Creamy, savory green beans baked in a delicious mushroom sauce and topped with golden, crunchy French-fried onions. A holiday classic that belongs on every Thanksgiving table!

Prep Time: 10 minutes | **Cook Time:** 30–35 minutes | **Servings:** 6–8

Ingredients

- 4 cups cooked green beans (or 2 cans, drained)
- 1 can (10.5 oz) cream of mushroom, onion, or celery soup
- ¾ cup milk
- 1 teaspoon soy sauce
- ½ teaspoon black pepper
- ½ teaspoon garlic powder
- 1½ cups French-fried onions, divided
- ½ cup shredded cheddar cheese (optional)

Instructions

1. Preheat oven to 350°F.
2. In a large bowl, combine cream of mushroom soup, milk, soy sauce, pepper and garlic powder.
3. Stir in green beans and ¾ cup French-fried onions.
4. Add cheddar cheese if desired.
5. Pour mixture into a greased 9×13-inch baking dish.
6. Bake uncovered for 25 minutes.
7. Remove from oven and sprinkle remaining French-fried onions over the top.
8. Bake another 5–10 minutes until bubbly and golden brown. Let rest for 5 minutes before serving.

Bubbie's Little Kitchen Tips

- **Extra creamy:** Add 2 tablespoons sour cream.
- **Extra cheesy:** Mix in ½ cup Parmesan or cheddar.
- **Fresh green beans:** Blanch until just tender before using.
- **Extra crunch:** Add a little crispy bacon to the mixture.