

Classic Green Bean Casserole

From: Megan via Campbell's

Oven Temp: 350F

Cook time: 25 minute

Ingredients

- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat-Free Cream of Mushroom Soup
- ½ cup milk
- 1 teaspoon soy sauce
- 1 dash black pepper
- 4 cups cooked cut green beans
- 1 ⅓ 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.

Tips:

- For the cooked green beans: Use 1 bag (16 to 20 ounces) frozen green beans, thawed, 2 packages (9 ounces each) frozen green beans, thawed, 2 cans (14.5 ounces each) green beans, drained or about 1 1/2 pounds fresh green beans for this recipe.