

## Green Bean Casserole *(traditional American)*

Serves 12

- 2 cans condensed cream of mushroom soup
- 240 ml milk
- 1 tsp soy sauce
- ¼ tsp ground black pepper
- 8 cups cooked cut green beans (or 4 cans green beans or 1,350g (1.35kg) fresh green beans) or 450 g frozen green beans
- 1⅓ C French Fried Onions



1. Stir the **soup, milk, soy sauce, black pepper, beans** and ⅔ C of **onions** in a 2.8-liter casserole.
2. Bake at **180°C** for **25 minutes** or until bean mixture is hot and bubbling. Stir the bean mixture.
3. Sprinkle with the remaining **onions**. **Bake for 5 minutes** or until the onions are golden brown.

- With cheese: Stir in **60 g shredded cheddar cheese** with the soup. Omit the soy sauce. Sprinkle with an **additional 30 g cheddar cheese** when adding the remaining onions.
- With red pepper: Stir in **38 g chopped red pepper** with the soup.
- With crunch: Add **28 g toasted sliced almonds** to the onion topping.
- With bacon: Add **2 slices bacon**, cooked and crumbled, to the bean mixture.
- Tip: Italian version with pancetta and rosemary
  - Cook 113 g **pancetta**, diced, in a skillet over medium heat until almost crisp.
  - Add 13 g chopped **onion** and ½ tsp minced fresh **rosemary leaves** to the skillet and cook until onion is tender.
  - Add the pancetta mixture to the soup mixture in # 1 above.
  - In #3, sprinkle the remaining French-fried onions with 1 T grated Parmesan cheese, then bake as directed.