



Green Bean Artichoke Casserole

Savannah · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This is a family favorite for the holidays Its an upgrade from the standard green bean casserole Its easy to make and tastes so good

Ingredients

- - 3 (15.5 ounce) cans French cut green beans
- drained - 2 (14 ounce) cans artichoke hearts
- drained - 2 cups Italian seasoned bread crumbs - 8 ounces grated Parmesan cheese - 8 ounces shredded mozzarella cheese - 2 tablespoons garlic powder - salt and pepper to taste - ½ cup olive oil

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Pour the green beans
2. artichoke hearts
3. bread crumbs
4. Parmesan cheese
5. and mozzarella cheese into a 9x13 inch baking dish. Season with garlic powder
6. salt and pepper. Stir to blend everything thoroughly. Drizzle olive oil over the top
7. then cover the dish with aluminum foil. Bake for 30 minutes in the preheated oven
8. then remove the aluminum foil
9. and bake for another 15 minutes to brown the top slightly. Editor's Note: Please note the differences in ingredient amounts
10. the use of fresh or frozen beans instead of canned
11. and the addition of a bread crumb topping when using the magazine version of this recipe.