

Best Green Bean Casserole

Jacob · 28/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

6

Description

A green bean casserole makes the Thanksgiving holiday complete and this version can be on the table in no time at all thanks to just four ingredients from your pantry or fridge canned green beans condensed mushroom soup French-fried onions and shredded Cheddar cheese

Ingredients

- - 2 (14.5 ounce) cans green beans
- drained - 1 (10.5 ounce) can condensed cream of mushroom soup - 1 cup shredded Cheddar cheese
- divided - 1 (6 ounce) can French-fried onions

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Mix green beans and condensed soup together in a large microwave-safe bowl until well combined. Microwave on high until warm
2. 3 to 5 minutes. Stir 1/2 cup Cheddar cheese into the green bean mixture. Microwave on high for 2 to 3 minutes. Transfer mixture to a casserole dish and spread evenly over the bottom. Sprinkle remaining Cheddar over top
3. then sprinkle with the French-fried onions. Bake in the preheated oven until cheese is melted and the onions are just turning brown
4. about 10 minutes. Recipe Tip To reheat: Remove the casserole from the fridge and let it come to room temperature for about 30 minutes. Top with French-fried onions and reheat in an oven preheated to 350 degrees F until the onions are golden brown and the casserole is heated through.