

# Green Bean Casserole

Classic Green Bean Casserole recipe with creamy mushroom sauce, melted cheese, and crispy fried onions. Perfect Thanksgiving side dish in 25 minutes.

10 min

PREP

15 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Green Bean Casserole

## Ingredients

- 4 cup green bean
- 1 cup onion
- 1 cup cheddar cheese

## Instructions

- 1 Prepare the oven and ingredients**

Preheat oven to 175°C (350°F). Drain the green beans completely and pat dry with paper towels to remove excess moisture.
- 2** Combine the dried green beans and 1 cup cream of mushroom soup in a large microwave-safe bowl. Stir until beans are evenly coated with soup.
- 3** Microwave the mixture on high power for 3-5 minutes until heated through and steaming hot throughout.
- 4** Stir in half of the shredded cheddar cheese (about ½ cup). Microwave for another 2-3 minutes until cheese is completely melted and incorporated.
- 5 Assemble the casserole**

Transfer the green bean mixture to a greased 2-quart casserole dish. Spread evenly with a spoon.
- 6** Sprinkle the remaining ½ cup shredded cheddar cheese evenly over the surface. Top with half of the French fried onions.
- 7 Bake the casserole**

Bake for 20-25 minutes until the cheese is bubbly and the edges are lightly golden brown.
- 8** Remove from oven and sprinkle the remaining French fried onions on top. Return to oven and bake for 5 more minutes until onions are golden brown and crispy.

## Tips

Drain canned green beans completely and pat dry with paper towels to prevent a watery casserole.

Use freshly grated cheddar cheese instead of pre-shredded for better melting and richer flavor without preservatives.

Heat the green bean and soup mixture on the stovetop before transferring to the casserole dish for more even cooking.

Reserve some French fried onions to add during the last 5 minutes of baking for maximum crispiness.

Switch to broil for 1-2 minutes at the end to achieve a golden-brown, bubbly cheese top.

Let the casserole rest for 5 minutes after baking to allow the sauce to thicken before serving.

Blanch fresh green beans in salted boiling water for 3-4 minutes before using for the best texture.

Add a pinch of garlic powder and black pepper to the cream mixture for enhanced flavor depth.