



Easy green bean casserole

Yield: Makes: 6 servings

Serving Size: $\frac{3}{4}$ cup

Ingredients

1 can (10.5 oz)	Condensed cream of mushroom soup or cream of chicken
$\frac{1}{2}$ cup	Cow's milk or nondairy milk
1 tsp	Soy sauce
4 cups	Green beans, cooked (1 lb frozen)
1.5 cups	French fried onions

Directions

1. Preheat oven to 400 degrees. Mix soup, milk, soy sauce, green beans, and around $\frac{1}{2}$ of the fried onions to a casserole dish, large cake pan, or square cake pan
2. Bake for 20 minutes. Stir and top with remaining $\frac{3}{4}$ cup of fried onions.
3. Bake for another 5 minutes until golden brown. Let sit for 5-10 minutes and enjoy!

Optional add-ins or substitutions

1. If no fried onions are available, use $\frac{3}{4}$ cup of Panko bread crumbs on top of casserole (adding them in at step 2).
2. Additional baby bella or button mushrooms can be added in.
3. Top with spicy siracha sauce or a dash of low-sodium soy sauce.