

Green Bean Casserole



FIELD & FORK

CAMPUS FOOD PROGRAM
UNIVERSITY OF FLORIDA

Ingredients:

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|-------------|-------------------------------------|
| 10 ½ ounces | Cream of Mushroom (may be Fat Free) |
| 4 cups | Green beans, drained |
| ½ cup | Milk |
| 1 tsp | Soy sauce |
| 1 dash | Black pepper |
| 1 1/3 cups | French Fried Onions |

Directions:

1. Stir the soup, milk, soy sauce, black pepper, beans and 2/3 cup onions in a 1 1/2-quart casserole.
2. Bake at 350°F for 25 minutes or until the bean mixture is hot and bubbling.
3. Stir the bean mixture.
4. Sprinkle with the remaining onions.
5. Bake for 5 minutes or until the onions are golden brown.