

Green Bean Casserole



HITCHCOCK
FIELD & FORK PANTRY

CAMPUS FOOD PROGRAM
UNIVERSITY OF FLORIDA



Ingredients:

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.