



Adult Grn Bean Casserole



12 servings



35 minutes

Ingredients

1/3 stick butter
1/2 cup diced yellow onions
1/2 cup sliced Bella mushrooms
2 cloves garlic, minced
2 1/2 cups sliced green beans, fresh
or frozen
3 cups chicken broth
10.5 oz can cream of mushroom
soup
1/4 cup white wine
1 cup French-fried onion
Salt/pepper to taste
1 cup grated Parmesan cheese

*This rich recipe is a great addition
to your Thanksgiving meal or any
other autumn meal.*

Directions

1. Preheat oven to 350 degrees.
2. Grease 9x13 baking dish.
3. In a large skillet, melt butter over medium heat.
4. Add onions, mushrooms, pepper and salt for 5 minutes until soft. Add garlic, cook additional minute. Remove from heat.
5. Boil chicken broth in large pot. Add green beans. Cook for 10 minutes then drain.
6. In large bowl, combine onions, mushrooms, garlic, green beans, mushroom soup, wine and half the French-fried onions.
7. Pour into casserole dish. Bake uncovered 20 minutes.
8. Top with grated cheese, remaining French-fried onions and bake an additional 5-10 minutes until cheese is melted.
9. Serve.