

## Mini Green Bean Casseroles



Here is a fabulous twist on a popular holiday casserole. Refrigerated biscuits form the crusts that hold a classic mixture of green beans, cream of mushroom soup, milk, cheddar cheese and French fried onions. It's a fun way to enjoy an all-time favorite dish.

### Ingredients

2 cans (14.5oz each) [Del Monte® Blue Lake Cut Green Beans](#), drained

1 can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)

½ cup milk

1 ½ cups shredded Cheddar cheese

1 can (2.8 ounces) French's® Crispy Fried Onions (about 1 1/3 cups)

2 packages (about 16 ounces each) refrigerated jumbo buttermilk biscuit dough (16 biscuits)

### Directions

1. Heat the oven to 375°F. Spray 16 (2 1/2-inch) muffin-pan cups with vegetable cooking spray. Stir the green beans, soup, milk, 1 cup cheese and 2/3 cup French fried onions in a large bowl.

2. Roll each biscuit into a 4-inch circle. Press the biscuit circles into the bottoms and up the sides of the muffin-pan cups. Divide the green bean mixture among the biscuit cups.
3. Bake for 20 minutes or until the biscuit cups are golden brown. Stir the remaining cheese and onions in a small bowl. Sprinkle over the green bean mixture.
4. Bake for 5 minutes or until the cheese is melted. Let the minis cool in the pans on wire racks for 5 minutes.