



# Never Enough Green Bean Casserole



This is NOT your usual plain green bean casserole. This is a recipe that started with my great-aunt and has been passed around our family for years. People tasting it for the first time ALWAYS want the recipe!

**Servings:** 6

**Yield:** 6 servings



## Ingredients

1 (10 ounce) can condensed cream of mushroom soup

3 ounces processed cheese (i.e. Velveeta®), cubed

1 tablespoon real bacon bits

1 (4 ounce) can mushroom stems and pieces, drained

2 (15 ounce) cans cut green beans, drained

1 (2.8 ounce) can French-fried onions

## Directions

### Step 1

Preheat the oven to 325 degrees F (165 degrees C).

### Step 2

Heat the undiluted cream of mushroom soup in a saucepan over medium heat. Stir in the processed cheese and bacon, and continue stirring until completely melted. Remove from the heat, stir in the mushrooms, then the green beans until evenly coated. Pour the mixture into a casserole dish, and top with the fried onions, leaving a 1 inch margin around the sides.

### Step 3

Bake for 25 to 30 minutes in the preheated oven, until heated through and bubbly. Check near the end of cooking to make sure the onions aren't getting too brown.

## Note

This recipe uses the submitter's substitution in place of a bacon cheese spread, as it is not widely available. If the bacon cheese spread is available, use 1 (5 ounce) jar in place of the processed cheese and bacon in this recipe.

## Nutrition Facts

### Per Serving:

204 calories; protein 5.4g 11% DV; carbohydrates 15.6g 5% DV; fat 13.3g 20% DV; cholesterol 12mg 4% DV; sodium 1110.5mg 44% DV.

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