

# Betty's Cheesy Green Bean Casserole Recipe



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In this video, Betty demonstrates how to make an American classic, Campbell's Soups Green Bean Casserole. A delicious blend of mushroom soup and onion crisps over green beans, this version also has sharp Cheddar cheese and chopped red bell pepper. It is great for holiday meals!

## Ingredients:

10.75 oz. can condensed  
cream of mushroom soup  
½ cup milk  
Dash ground black pepper  
4 cups cooked cut green beans (I used two 15 oz. cans, drained)  
¼ cup red bell pepper, chopped  
1 1/3 cups French fried onions, divided (These come in a can, or you can make your own.)  
¾ cup shredded sharp Cheddar cheese, divided

In a large bowl, stir 10.75 oz. cream of mushroom soup, ½ cup milk, dash black pepper, 2 cans drained green beans, ¼ cup chopped red bell pepper, 2/3 cup French fried onions, and ½ cup Cheddar cheese. Bake at 350 degrees for 25 minutes, or until the bean mixture is hot and bubbling. In a small bowl, mix the remaining 2/3 cup of French fried onions and ¼ cup shredded Cheddar cheese. Sprinkle over the top of the casserole. Bake for 5 minutes, or until the topping is golden brown. Remove from the oven and serve immediately. This is a wonderful casserole, particularly for people who think they don't like vegetables! --Betty