

FUNYUNS® Green Bean Casserole

Ingredients

- 1/2 bag (6 oz) FUNYUNS® Onion Flavored Rings
- 2 lbs green beans, trimmed
- 2 tbsp butter
- 8 oz sliced brown mushrooms
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 onion, thinly sliced
- 2 cloves garlic, minced
- 1 can (10 oz) condensed mushroom soup
- 1 cup sour cream
- 1/2 cup grated Parmesan cheese
- 2 scallions, thinly sliced

How to make it

1. Preheat oven to 400°F.
2. Coarsely crush FUNYUNS® Onion Flavored Rings (makes about 1 ¼ cups).
3. In medium saucepan of boiling salted water set over medium heat, cook green beans, stirring occasionally, 3 to 4 minutes or until tender. Drain and rinse with cold water to stop the cooking process. Drain well.
4. In large skillet set over medium-high heat, melt butter. Add mushrooms, salt and pepper; cook, stirring occasionally, for 5 to 7 minutes or until mushrooms are starting to brown. Stir in onion and garlic; cook, stirring occasionally, for 3 to 5 minutes or until onions are starting to soften.
5. In large bowl, toss together green beans, mushroom mixture, condensed mushroom soup, sour cream and Parmesan. Transfer to greased 13 x 9-inch baking dish; smooth top. Sprinkle with crushed FUNYUNS®.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	50 min	25 min	8-10

Made with



FUNYUNS® Onion Flavored Rings

6. Bake for 25 to 30 minutes or until golden brown and bubbling.
7. Garnish with scallions before serving.