

Cheesy Green Bean Casserole

Just another rip-off recipe. This one is pretty much straight off the side of the fried onions can, but with a few twists.

- 1 1/2 cups milk
- 2 (10 3/4 ounce) cans Cambell's Cream of Mushroom Soup
- 2 (14.5 oz) cans cut green beans
- 2 (15.5 oz) cans cut wax (yellow) beans
- 2 (6 oz) cans French's or Durkee's French Fried Onions
- 9 slices processed Swiss cheese
- 1/2 teaspoon Tony Chechere's Creole Seasoning



Pour your beans into a strainer.

Take them on a quick spin through the salad spinner... They'll enjoy it.

In a mixing bowl, combine the beans, soup, milk, Tony Chechere's, and 1 1/3 cup of fried onions. Mix well.

Spread half the mixture to a casserole dish.

Layer the processed Swiss slices evenly. Note: Be sure to use processed Swiss. The real deal would overwhelm the dish.

Add the remaining green bean mixture, and bake at 350 for 40 minutes.

After 40 minutes, add the rest of the French Fried Onions to the top, and bake for another 5 minutes.