

Taste of Home



Holiday Green Bean Casserole Recipe

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Try this green bean casserole this year, and you'll never go back to the old stuff. — Laura Fall-Sutton, Buhl, Idaho

TOTAL TIME: Prep: 40 min. Bake: 15 min.

YIELD: 12 servings

Ingredients

8 cups cut fresh green beans (about 2 pounds)

1/2 pound sliced fresh mushrooms

2 tablespoons butter

2 tablespoons all-purpose flour

1 teaspoon dried minced onion

1/2 teaspoon pepper

1/2 cup fat-free milk

1 cup reduced-fat sour cream

1 teaspoon Worcestershire sauce

1-1/2 cups shredded reduced-fat Swiss cheese

TOPPING:

1/3 cup slivered almonds

1/3 cup crushed cornflakes

1 tablespoon butter, melted

Directions

1. Place beans in a Dutch oven and cover with water; bring to a boil. Cover and cook for 3-5 minutes or until crisp-tender; drain and set aside.

2. Preheat oven to 400°. In a large skillet, saute mushrooms in butter until tender. Stir in flour, onion and pepper until blended. Gradually stir in milk. Bring to a boil; cook and stir 1-2 minutes or until thickened. Remove from heat; stir in sour cream and Worcestershire sauce. Stir in beans and cheese until blended.

3. Transfer to an 11x7-in. baking dish coated with cooking spray (dish will be full). Combine topping ingredients; sprinkle over the top.

4. Bake, uncovered, 12-16 minutes or until bubbly and heated through. **Yield:** 12 servings.

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