



Home / Green Bean Casserole

# Green Bean Casserole



★★★★☆ (280) [See reviews](#)



prep time:

**10**  
min

total time:

**40**  
min

serves:

**6**  
people

calories:

**231**  
1 serving

It is the dish everyone is expecting on the holidays, but it is so easy to make, you can serve it any day. Created by Campbell Test Kitchen Manager Dorcas Reilly in 1955, its creamy, smooth sauce and unmatched flavor combined with its simplicity makes Green Bean Casserole so appealing. Just six ingredients and 10 minutes to put together, this family pleasing side has been a favorite for over 60 years. Looking to try a new spin on the traditional? Then try: [Bacon & Cheddar Green Bean Casserole](#).

## Ingredients

cost per recipe: \$5.74

1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup or 98% Fat Free Cream of Mushroom Soup

1/2 cup milk

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1 teaspoon soy sauce

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1 dash black pepper

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4 cups cooked cut green beans

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1 1/3 cups French's® French Fried Onions

## Instructions



### Tips

- *For the cooked green beans:* Use **2 cans** (14.5 ounces **each**) green beans, drained, **about 1 1/2 pounds** fresh green beans **or 16 to 20 ounces** frozen green beans, thawed, for this recipe.

[See more](#) ✓

### Step 1

Stir the soup, milk, soy sauce, black pepper, beans and **2/3 cup** onions in a 1 1/2-quart casserole.

### Step 2

Bake at 350°F. for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions.

### Step 3

Bake for 5 minutes or until the onions are golden brown.

## Reviews

★★★★☆ (280)

Sort By: Most Helpful



**moepugs**

Maureen P.

April 12, 2017

I love this recipe, but do not use canned green, usually frozen French style beans. Sometimes (quite often) I add cheese. My family love it. I make my own onion rings since French's onion rings are so expensive in Canada.



**How can you not!?**

Kathleen C.

May 12, 2019

What good is all the work of a Turkey dinner without the Green Bean Casserole?



**Add More Cream of Mushroom!**

Jennifer H.

January 5, 2019

My trick for this is adding an extra can of Cream of Mushroom. Also stir it quite a bit to break up the green beans. Add extra French's friend onions to enhance the flavor too!

**Try THIS next time...**

Steve H.

July 26, 2020

Save your Campbell's Cream of Mushroom Soup for your other casseroles and substitute Campbell's Cream of Asparagus Soup instead. Campbell's Cream of Asparagus Soup really brings out the flavor of the green beans. My entire family much prefers Campbell's Cream of Asparagus Soup in this dish. And Campbell's Cream of Chicken Soup is also a very tasty alternative!

Campbell Soup Company

August 28, 2020

So happy that you shared this great way to customize our beloved Green Bean Casserole! You certainly can make this classic casserole with other varieties of our condensed cream soups!

**geren.joseph500@yahoo.com**

Joseph G.

March 29, 2020

Scrumptious

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## Made With



CREAM OF MUSHROOM SOUP



98% FAT FREE CREAM OF MUSHROOM SOUP

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## Nutrition Facts & Ingredients



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