

# Green Bean Casserole

- Prep Time: 10 minutes
- Cook Time: 40 minutes
- Total Time: 50 minutes
- Servings: 4-6



## Ingredients:

---

- 6 slices Appleton Farms Center Cut Bacon
- 16 ounces Season's Choice Extra Fine Green Beans or Happy Harvest French Style Green Beans
- 2 tablespoons water
- 2 tablespoons Countryside Creamery Unsalted Butter, room temperature
- 15.25 ounces Happy Harvest Whole Kernel Corn, drained
- 8 ounces Happy Farms Cream Cheese, room temperature
- 1/2 cup Burman's Mayonnaise
- 1/2 teaspoon Stonemill Iodized Salt
- 1/2 teaspoon Stonemill Ground Black Pepper
- 1 cup Chef's Cupboard French Fried Onions\*

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

---

## Directions:

1. Preheat oven to 400°.
2. Bake 6 slices of bacon until crispy, about 12 minutes and drain. Chop coarsely and reserve.
3. Cook green beans in a microwave-safe container with 2 tablespoons of water for 6 minutes. Drain and chop green beans in half.
4. In a medium bowl, combine all ingredients except onions, mix thoroughly.
5. Coat a 9x12-inch pan with cooking spray; add the mixture, top with the onions.
6. Cover and bake for 35-40 minutes.



Recipe Courtesy of:  
ALDI Test Kitchen