

Classic Green Bean Casserole

Ingredients

- 1½ lb fresh green beans, trimmed
- 1 can (10½ oz) cream of mushroom soup
- ½ cup milk
- 1 tsp soy sauce
- ¼ tsp black pepper
- 1–2 cloves garlic, minced
- 1¼ cups crispy fried onions, divided

Optional additions

- 3–4 slices bacon
- 1 small shallot, finely sliced
- 6–8 oz fresh mushrooms, thinly sliced

Cream of Mushroom Soup Substitute

- 2 tbsp butter or reserved bacon fat
- 2 tbsp all-purpose flour
- 6–8 oz fresh mushrooms, finely chopped
- 1 clove garlic, minced
- 1 cup milk
- Salt and black pepper, to taste

Cream of Mushroom Soup Substitute Instructions

1. Melt the butter or heat the reserved bacon fat in a skillet over medium heat. Add the mushrooms and cook until softened and most of the moisture has cooked off. Add the garlic and cook briefly until fragrant.
2. Sprinkle the flour over the mushrooms and stir well. Cook for about 1 minute.
3. Slowly add the milk while stirring. Continue cooking until the sauce thickens to a creamy, spoonable consistency.
4. Season with salt and black pepper. Use this sauce in place of the canned soup and milk in the main recipe.

Instructions

1. If using the optional bacon and shallot, cook the bacon in a large skillet over medium heat until crisp. Remove and set aside, leaving the rendered fat in the pan. Add the shallot and cook until soft and lightly golden.
2. If using the optional mushrooms, add them to the skillet and cook until they release their moisture and begin to brown. Stir in the garlic and cook briefly until fragrant.
3. Bring a large pot or Dutch oven of salted water to a boil. Add the green beans and cook for 3–4 minutes until bright green and just tender. Drain well.
4. In a large bowl, combine the cream of mushroom soup or prepared homemade mushroom sauce, milk (only if using canned soup), soy sauce, black pepper, and half of the crispy fried onions. Stir in the green beans, optional mushroom mixture, and cooked bacon if using.
5. Spread the mixture evenly into a greased baking dish.
6. Bake at 350°F until hot and bubbling around the edges.
7. Sprinkle the remaining fried onions over the top and return to the oven until golden and crisp.

Note & Storage

- This casserole can be assembled a few hours ahead, covered, and refrigerated. Add the remaining fried onions just before baking so they stay crisp.
- Fresh green beans give the best texture, but frozen green beans can be used if thawed and well drained.
- The optional bacon, shallot, and fresh mushrooms add depth without changing the classic feel.
- Store leftovers in an airtight container in the refrigerator for up to 3 days.
- Reheat in a 325°F oven until warmed through, or microwave in short intervals.