



Total Time
90 MIN.


Serving & Size
1 CUP

Difficulty
EASY

A twist on our classic Green Bean Casserole made by adding roasted red peppers and sundried tomatoes. For a video demonstration please click [here](#).

Yields
24

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 317	
% Daily Value	
Total Fat 19.2g	30%
Saturated Fat 7.5g	38%
Cholesterol 5mg	2%
Sodium 997mg	42%
Total Carbohydrate 31.6g	11%
Dietary Fiber 4g	16%
Protein 5.5g	11%
Vitamin A 7%	Vitamin C 23%
Calcium 11%	Iron 14%

INGREDIENTS	WEIGHT	MEASURE
cut green beans, #10 can, drained	970 oz.	2 ea.
milk		1 1/2 qt.
 Campbell's® Condensed Cream of Mushroom Soup , 50 oz can	50 oz.	1 cans
roasted red bell pepper, chopped	15 oz.	3 cups
sun-dried tomatoes, reconstituted, chopped	8 oz.	2 cups
garlic, peeled, roasted, minced		3 tbsps.
French fried onions, 24 ounce each	24 oz.	1 cans

INSTRUCTIONS

1. Place the drained green beans in a bowl.
2. In separate bowl, combine Campbell's® Condensed Cream of Mushroom Soup and milk. Whisk until combined.
3. Pour the soup mixture over the green beans.
4. Add roasted red peppers, sundried tomatoes, and roasted garlic. Mix well.
5. Pour out into one 2 inch hotel pan and bake at 350 degrees for 1 hour or until the middle is hot. If needed, stir casserole a little while baking to even out the heat distribution.
6. Remove from oven. Top with fried onions. Return to oven. Bake for another 10-15 minutes. Be careful not to burn the fried onions.
7. To Serve: Using a #4 scoop, portion 1 cup onto plate. Serve immediately.