

# Southern Green Bean Casserole

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- 2 lb. Frozen French-cut Green Beans
- 1 lb. White Button Mushrooms, sliced
- 2 medium Vidalia Onions, quartered and sliced
- 2/3 cup Mushroom Consommé Powder
- 12 oz. package Imitation Sour Cream
- 1 cup French Fried Onions
- 1 tsp. Salt
- 1/2 tsp. Pepper
- 1 1/4 cup French Fried Onions (for topping)

Preheat oven to 350°F.

Sauté the beans on high heat for 5-8 minutes. Remove from the heat and set aside. Sauté the onions and mushrooms for 10-12 minutes over high heat. When onions are translucent, add the beans, mushroom consommé powder, imitation sour cream, 1 cup of French fried onions, salt, and pepper and mix until well combined. Spoon the bean mixture into your favorite casserole dish (I prefer a shallow dish, but to each their own) and bake for 20-30 minutes.