

Green Bean Vandalizing Machine from the kitchen of Geonna Travis and Myah Merino

Total Servings – 6-8

Serving Size – 1 cup

Suggested Wine Pairing: Albarino by Clearwater Canyon Cellars (www.vandalsuncorked.com)

Ingredients for Green Bean Vandalizing Machine

- 2 cups fresh green beans
- 2 cups cream of mushroom soup
- 1 can chopped water chestnuts
- 1 ½ cups of cheese
- 1 cup crispy onions

Directions

STEP 1 Preheat oven to 350 degrees.

STEP 2 Add green beans to ½ cup of boiling water and cook covered for 6 minutes.

STEP 3 Add green beans to a casserole dish with 2 cups of cream of mushroom soup, 1 can of chopped water chestnuts and ¾ cup cheese.

STEP 4 Flatten and even out mixture in pan then cover with crispy onions.

STEP 5 Bake for 15 minutes or until crispy, and then take out and add ½ cup cheese to top.

STEP 6 Put casserole back in oven for 3 minutes or until cheese melts.

STEP 7 Let sit for 5 minutes, and then serve.

Nutritional Data for Green Bean Vandalizing Machine (per serving)

- Calories 169
- Total fat 808 m
- Cholesterol 15 mg
- Sodium 231 mg
- Total carbohydrate 17.5 g
- Protein 5.8 g