



# Creamy Fresh Green Bean Holiday Casserole

## The First Bite That Started It All

The crunch of fried onions. The creamy mushroom sauce. My aunt's holiday table smelled like comfort. One bite of her green bean casserole hooked me. **Ever wondered how you could turn simple beans into something unforgettable?** That mix of textures—soft beans, silky sauce, crispy topping—felt like magic. Now I make it yearly. It's my turn to pass the tradition on. What dish reminds you of family feasts? Share below!

## My Messy First Attempt

I burned the onions. The sauce looked lumpy. My first casserole was far

from perfect. But my family still ate every bite. **Home cooking isn't about perfection—it's about love and trying again.** That's why this dish matters. It's forgiving, flexible, and full of heart. Now I laugh at my early mistakes. Have you had a kitchen fail that turned out okay?

## Why This Dish Shines

– The broth parboil gives beans a rich, savory depth. – Fried onions add crunch that contrasts the creamy sauce. **Which flavor combo surprises you most?** Is it the cheese with mushrooms or the garlicky onions? For me, it's how simple ingredients create big flavor. Try tweaking the cheese amount next time. More cheddar means bolder taste.

## A Dish With Roots

This casserole became popular in 1950s America. Canned soup made it easy for busy families. \*Did you know?\* French fried onions got added later for extra crunch. The dish stuck around because it's cheap, filling, and festive. Now it's a holiday classic. What's your take on vintage recipes—love them or leave them?





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## Ingredients:

Ingredient	Amount	Notes
Chicken broth	15 ounce can	
Green beans	4 cups	Trimmed to 2-inch pieces
Butter	3 Tablespoons	Salted
Onions	½ cup	Finely chopped
Minced garlic	1-2 teaspoons	
Cream of mushroom	10 ounce can	
Milk	⅓ cup	
French fried onions	1 ½ cups	Divided (more if desired)
Grated cheddar cheese	½ cup	More if desired
Salt & pepper	To taste	

## How to Make Creamy Green Bean Casserole

### Step 1

See also Easy and Delicious Crockpot Chicken Dinner  
Preheat your oven to 350°F. Butter a 1 ½-quart casserole dish. This keeps the beans from sticking. Set it aside for later. **Step 2** Simmer green beans in chicken broth for 7 minutes. They should stay crisp-tender. Drain well and add to the dish. (Hard-learned tip: Don't overcook—they'll soften more in the oven.) **Step 3** Melt butter in the same skillet. Cook onions for 3 minutes. Add garlic and cook 1 more minute. Stir often to avoid burning. **Step 4** Mix in cream of mushroom soup and milk. Simmer briefly. Season with salt and pepper. Pour over beans in the dish. **Step 5** Fold in ½ cup cheese and ½ cup fried onions.

Bake 20 minutes. Top with remaining onions. Bake 10 more minutes. Serve hot! **What's your go-to holiday side dish? Share below!**  
**Cook Time:** 30 minutes **Total Time:** 40 minutes **Yield:** 6 servings  
**Category:** Side Dish, Holiday

## 3 Twists on Classic Green Bean Casserole

**Bacon Lover's** Swap fried onions for crispy bacon bits. Add a smoky crunch. Perfect for meaty feasts. **Spicy Kick** Mix in diced jalapeños or hot sauce. Heat lovers will cheer. Balance with extra cheese. **Veggie Delight** Use veggie broth and skip the cheese. Top with toasted almonds. Great for plant-based pals. **Which twist would you try first? Vote in the comments!**

## Serving & Sipping Ideas

Pair with roasted turkey or glazed ham. Add mashed potatoes for comfort. Garnish with fresh thyme. Drink it with chilled apple cider or a buttery chardonnay. Both cut the richness nicely. **Which would you choose tonight?**





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### Storing and Reheating Tips

Keep leftovers in the fridge for 3–4 days. Reheat in the oven at 350°F for 10–15 minutes. For freezer storage, skip the fried onions. Freeze for up to 3 months. Thaw overnight before reheating. \*Fun fact: My grandkids sneak extra cheese on top when I’m not looking!\* Batch-cook by doubling the recipe. Use two dishes or freeze half. Why this matters: Fresh green beans hold texture better than canned. Who else loves crispy onions? Share your twist below!

See also [Slow Cooker Candied Kielbasa Recipe](#)

### Common Issues and Fixes

Soggy beans? Simmer them less—5 minutes max. Sauce too thick? Add a splash of milk. Burnt onions? Bake the topping only 5 minutes at the end. Why this matters: Small tweaks make big flavor differences. I once forgot the garlic—still tasty but lacked depth. Prefer extra crunch? Try panko breadcrumbs instead of fried onions. What’s your go-to fix for kitchen mishaps?

### Your Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Use gluten-free cream of mushroom soup and fried onions. **Q: How far ahead can I prep it?** A: Assemble 1 day ahead. Add topping just before baking. **Q: Any cheese swaps?** A: Try Gruyère or mozzarella for a milder taste. **Q: Can I halve the recipe?** A: Absolutely. Use an 8×8 dish and bake 15 minutes. **Q: Fresh vs. canned beans?** A: Fresh adds crunch, but canned works in a pinch. Vote: Which do you prefer?

## Warm Send-Off

This casserole always disappears first at my potlucks. Share your photos with **@SavoryDiscovery on Pinterest**. Tell me: What's your favorite holiday side? Happy cooking! —Elowen Thorn.





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# **Creamy Fresh Green Bean Holiday Casserole**

Author: Elowen Thorn



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Cooking Method: [Stovetop Baking](#)



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Cuisine: [American](#)





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Courses: [Side Dish](#)



## Creamy Fresh Green Bean Holiday Casserole | 16

Difficulty: **Beginner**



## Creamy Fresh Green Bean Holiday Casserole | 17

Prep time: **10 minutes**





## Creamy Fresh Green Bean Holiday Casserole | 18

Cook time: **20 minutes**



## Creamy Fresh Green Bean Holiday Casserole | 19

Rest time:



## Creamy Fresh Green Bean Holiday Casserole | 20

Total time: **30 minutes**





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Servings: **servings**



Best Season: **Summer**

## **Description**

A creamy and flavorful holiday casserole featuring fresh green beans,

cream of mushroom, and crispy fried onions.

## Ingredients

- □ 15 ounce can chicken broth
- □ 4 cups green beans, trimmed to 2-inch pieces
- □ 3 Tablespoons butter, I used salted
- □ ½ cup finely chopped onions
- □ 1-2 teaspoons minced garlic
- □ 10 ounce can cream of mushroom
- □ ⅓ cup milk
- □ 1 ½ cups french fried onions, divided (more if desired)
- □ ½ cup grated cheddar cheese, more if desired
- □ S&P, to taste

## Instructions

1. Prep. Preheat the oven to 350°F. Butter a 1 1/2 quart casserole dish.
2. Parboil green beans. Heat 15 ounces chicken broth in a skillet over medium-heat. Add 4 cups fresh green beans and simmer for 7 minutes until tender crisp. You can also use water if preferred (the chicken broth just adds another depth of flavor). Drain extra liquid and dump into casserole dish.
3. Saute onion and garlic. Add 3 Tablespoons butter and 1/2 cup chopped onions to skillet. Cook for 3 minutes. Then stir 1-2 teaspoons garlic and cook an additional 1-2 minutes.
4. Cream of mushroom sauce. Add 10 ounces cream of mushroom soup and 1/3 cup milk. Let simmer a minute or two. Season with salt and pepper, to taste. Pour mixture into the casserole dish. Mix in 1/2 cup cheese and 1/2 cup fried onions.

5. Bake uncovered for 20 minutes. Stir and then add the remaining 1 cup fried onions to the top. Bake an additional 10 minutes, or until green beans are tender.

## Notes

For extra crispiness, broil for the last 2-3 minutes to brown the fried onions.

Keywords: Green Beans, Casserole, Holiday, Side Dish

See also [Slow-Cooked Southern Turnip Greens with Smoked Meat](#)