



4-Ingredient Green Bean Casserole (Starring PeaTos®!)



1/8th of recipe: 124 calories, 2.5g total fat (0.5g sat. fat), 445mg sodium, 21.5g carbs, 5.5g fiber, 5g sugars, 4.5g protein

Prep: 10 minutes **Cook:** 50 minutes



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Ingredients

Three 12-oz. bags (about 12 cups) frozen French-style green beans, thawed, drained, dried
Two 10.75-oz. cans 98% fat-free cream of celery condensed soup
Two 8-oz. cans sliced water chestnuts, drained
2 single-serving bags [PeaTos® Classic Onion Crunchy Rings](#), crushed

Directions

Preheat oven to 325 degrees. Spray a 9" X 13" baking pan with nonstick spray.

Spread half of the green beans into the pan. Top with one can of soup and one can of water chestnuts. Repeat layering with remaining green beans, soup, and water chestnuts.

Bake for 45 minutes.

Remove pan, and set oven to broil. Top with crushed PeaTos®.

Broil until PeaTos® have browned, about 1 1/2 minutes.

MAKES 8 SERVINGS

HG FYI: Using [a multi-serving bag of PeaTos®](#)? No problem! You'll need 1.2 oz. (about 24 rings) for this recipe.

HG Alternative: If you prefer, use cream of mushroom soup in place of the cream of celery. Both are delicious!

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