

LAY'S® Green Bean Casserole

Ingredients

- 3 cups LAY'S® Classic Potato Chips
- 2 pounds green beans, trimmed and halved
- 2 tablespoons butter
- 1/2 pound sliced mushrooms
- 2 shallots, thinly sliced
- 1/4 teaspoon each salt and pepper
- 1 can (10 ounces) mushroom soup
- 1 cup sour cream
- 1 cup shredded Cheddar Cheese
- 1/2 cup grated Parmesan cheese
- 1 tablespoon Dijon mustard

How to make it

1. Coarsely crush Lay's® Classic Potato Chips; set aside.
2. In large pot of boiling salted water, cook green beans for 3 to 5 minutes or until tender. Rinse and refresh in ice water; drain well and set aside.
3. Melt butter in large skillet set over medium-high heat; cook mushrooms, shallots, salt and pepper for 5 to 8 minutes or until mushrooms start to brown.
4. Toss together green beans, mushroom mixture, can of mushroom soup, sour cream, Cheddar, Parmesan and mustard. Scrape into greased 9-inch square baking dish. Sprinkle with crushed potato chips.
5. Bake for 25 to 30 minutes or until golden brown and bubbling.



PREP
TIME
10 min



COOK
TIME
35 min



TOTAL
TIME
-



SERVING
-

Made with



LAY'S® Classic Potato Chips