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Green Bean Casserole

- 1 10 3/4-Ounce can condensed cream of mushroom soup
- 1/4 Cup milk
- 1/8 Tsp black pepper
- 2 14 1/2-Ounce cans cut green beans, drained
- 1 1/3 Cups French-fried onions (French's)

- 1) Combine soup, milk and pepper in a 1 1/2 qt baking dish; stir until blended.
- 2) Stir in beans and 2/3 cup fried onions.
- 3) Bake at 350°F for 30 minutes or until hot.
- 4) Stir.
- 5) Sprinkle with remaining 2/3 cup fried onions.
- 6) Bake 5 more minutes or until onions are golden.

Makes 6 Servings

