

# Green Bean Casserole Bundles

Prep Time: 10 m | Total Time: 50 m

## INGREDIENTS

- 1 c. cream of mushroom soup
- 1/2 c. milk
- 1/2 tsp. soy sauce
- 1/4 tsp. Freshly ground black pepper
- 2/3 c. French fried onions
- 3 1/2 c. cooked cut green beans
- 1 package bacon

## DIRECTIONS

1. Preheat oven to 350° and grease a 9"-x-13" baking dish.
2. In a large mixing bowl, stir together soup, milk, soy sauce, pepper, and French fried onions. Add green beans and toss to combine.
3. Grab small bundles of green beans and wrap with a strip of bacon, placing each in the baking dish snugly. (The edges of the bacon should be pressed against the pan, so they don't unravel while baking.)
4. Cover with foil and bake until the bacon is fully cooked, 37 to 40 minutes.



[via [Delish](#)]

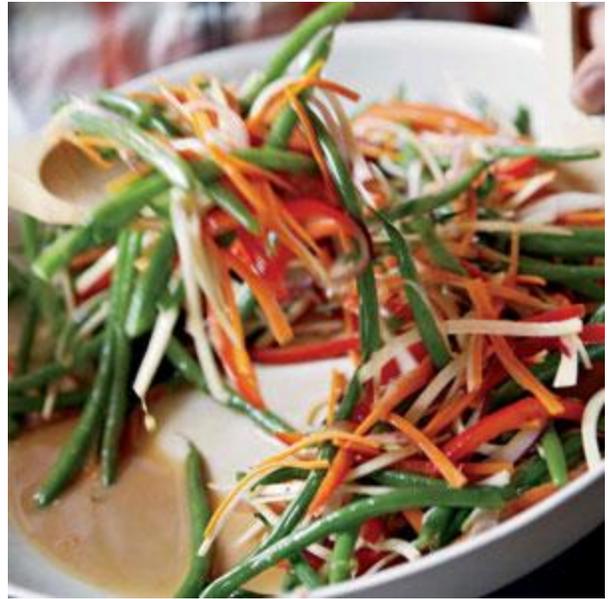
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# Green Bean Slaw

Prep Time: 15 m | Total Time: 30 m

## INGREDIENTS

- 1 1/4 pounds haricots verts (thin green beans)
- 2 tablespoons extra-virgin olive oil
- 1 garlic clove, minced
- 1/4 cup plus 1 tablespoon cider vinegar
- 2 1/2 tablespoons water
- 1 1/2 teaspoons Dijon mustard
- 1 1/2 teaspoons honey
- 1/4 teaspoon celery seeds
- 1 medium carrot, cut into fine julienne
- 1 medium parsnip, cut into fine julienne
- 1 red bell pepper, cut into fine julienne
- 1/2 small red onion, thinly sliced
- Worcestershire sauce
- Hot sauce
- Salt and freshly ground black pepper
- 1 hard-cooked egg, chopped, for garnish (optional)



## DIRECTIONS

1. In a large pot of boiling salted water, cook the beans until crisp-tender, about 2 minutes.
2. Drain, rinse and pat dry.
3. In a large skillet, heat the olive oil.
4. Add the garlic and cook over moderate heat until fragrant, about 30 seconds.
5. Stir in the vinegar, water, mustard, honey and celery seeds.
6. Add the carrot, parsnip, red pepper and onion and toss until warmed through, about 1 minute.
7. Transfer to a large bowl.
8. Add the beans and toss well.
9. Add a few dashes of Worcestershire sauce and hot sauce and season with salt and pepper.
10. Garnish the slaw with the chopped egg and serve warm or at room temperature.

[via Lee Woolver, [Food & Wine](#)]

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# Green Beans with Citrus & Pecans

Prep Time: 20 m | Total Time: 2 h, 20 m

## INGREDIENTS

- 1 shallot, diced
- 3/4 cup olive oil
- 1 tablespoon orange zest
- 1/3 cup fresh orange juice
- 1/3 cup fresh lemon juice
- 1/4 cup cane syrup
- 2 pounds haricots verts (thin green beans)
- 2 oranges, sectioned
- 1/2 cup chopped toasted pecans

## DIRECTIONS

1. Whisk together first 6 ingredients.
2. Add salt and pepper to taste.
3. Cook green beans in boiling salted water to cover, stirring occasionally, 3 to 4 minutes or until crisp-tender; drain.
4. Plunge into ice water to stop the cooking process; drain.
5. Pat beans dry with paper towels.
6. Place beans and orange segments in a zip-top plastic freezer bag; add vinaigrette, and seal bag.
7. Turn bag to coat beans and oranges.
8. Chill 2 hours.
9. Sprinkle with pecans before serving.



[via [Southern Living](#)]

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# **\*BONUS\* Green Bean Potato Salad with Lemon-Soy Vinaigrette**

Prep Time: 20 m | Total Time: 1 h, 15 m

## INGREDIENTS

- 2 (12-oz.) pkg. fresh green beans
- 3/4 teaspoon table salt, divided
- 1 pound petite red potatoes
- 1 large yellow bell pepper, cut into thin strips
- 1/3 cup thinly sliced red onion
- Lemon-Soy Vinaigrette
- 3 tablespoons chopped fresh mint
- 2 tablespoons toasted sliced almonds
- 1 tablespoon toasted sesame seeds

## DIRECTIONS

1. Cook green beans and 1/2 teaspoon salt in boiling water.
2. Cover in a large saucepan until tender-crisp, 3 to 4 minutes; drain.
3. Plunge into ice water to stop cooking process; drain and pat dry with paper towels.
4. Bring potatoes and cold water to a boil in large, covered saucepan over medium-high heat.
5. Reduce heat to medium-low, and simmer until just tender, about 20 minutes total.
6. Drain and let cool 30 minutes.
7. Slice potatoes into 1/4- to 1/2-inch rounds.
8. Gently toss together green beans, potatoes, bell pepper, red onions, and remaining 1/4 teaspoon salt in a large bowl.
9. Add Lemon-Soy Vinaigrette, and gently toss to combine.
10. Transfer mixture to a serving platter, and top with mint, almonds, and sesame seeds.
11. Serve room temperature or chilled.



[via [Southern Living](#)]