**Green Bean Casserole**

**Ingredients:**

3# green beans cut in half

1 container French’s Onions

**Cream O’ Mushroom**

2 Tbsp. butter

1 onion, medium dice

3 cloves garlic, minced

2 cups mushrooms, sliced

1 cup heavy cream

3 cans cream of mushroom soup

**INSTRUCTIONS**

**Day 1:**

1. Bring a pot of water to a boil. Working in batches, cook the green beans for 2-3 minutes, or until they are about half way cooked.
2. Skim them out and drain them in a colander.
3. Spray 2 9x13 pans with pan spray and divide the cooked green beans between them.

**Cream O’ Mushroom**

1. In a large pot, over medium heat, melt the butter.
2. Add the garlic and onions and cook for 4-5 minutes.
3. Add the mushrooms and cook until they are soft and shrink.
4. Stir in the cream of mushroom soup and heavy cream.
5. Bring to a simmer, and season to taste.
6. Pour over the green beans.
7. Wrap and put in the cooler.

**Day 2:**

1. Preheat the oven to 400º
2. Cover both pans with French’s onions
3. Cook for 30-35 minutes, or until the middle is hot.