



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Cheesy Herbed Green Bean Casserole

Try this delicious alternative to the same old Green Bean Casserole. You'll be amazed at the burst of flavor that hits your tongue with the very first bite. Best part of all is that you can fix the casserole completely ahead of time and bake it just before serving.

To Serve 4 to 6.

- 3 (14.5-ounce) cans French-cut green beans, well drained
- 1 package **Fredericksburg Farms San Jacinto Spinach Dip**
- 1-3/4 cups sour cream
- 1/4 cup real mayonnaise
- 1 cup whole milk
- 4 applewood-smoked bacon slices, cooked until crisp, drained and crumbled
- 2 cups (8 ounces) shredded sharp cheddar cheese
- 1/2 cup toasted sliced (skin-on) almonds

Preheat oven to 350 degrees. Place the green beans in a large bowl; set aside. In a medium-sized bowl combine the **Fredericksburg Farms San Jacinto Spinach Dip**, sour cream, mayonnaise, milk, crumbled bacon, and cheese. Stir to blend well. Pour the mixture over the green beans, mixing well. Turn mixture out into a 9 x 13-inch casserole dish. Scatter the almonds over the top of the casserole and bake in preheated oven for 45 minutes, or until bubbly and lightly browned.