

## Green Bean Casserole

Ingredients:	1 Pan (20)	1 1/2 Pans (30)	2 Pans (40)	3 Pans (60)	4 Pans (80)	5 Pans (100)
Cut green beans (NOT French Style)	6 lbs	9 lbs	12 lbs	18 lbs	24 lbs	30 lbs
Cream of mushroom soup (10oz Cans)	10 (100oz)	15 (150oz)	20 (200oz)	30 (300oz)	40 (400oz)	50 (500oz)
French Friend Onions	24 oz (2 bags)	36 oz (3 bags)	48 oz (4 bags)	72 oz (6 bags)	96 oz (8 bags)	120 oz (10 bags)

Pre-heat oven to 400. Spray a stainless steel pan with non-stick spray. Open and drain all the cans of green beans. Spread them evenly in the pan. Open and empty the mushroom soup on top of the green beans and spread evenly. Spread the onions on top of the soup. Cover with foil and bake for 40 minutes. Remove the foil and bake for an additional 5 – 10 minutes to brown the onions.

\*After 25 minutes in the oven rotate pans from the top and bottom shelves. This will ensure proper heating of both pans.

**TOTAL PREP TIME: 20 minutes**

**TOTAL COOK TIME: 45-50 minutes**