

# TIM FARMER'S COUNTRY KITCHEN

## GREEN BEAN CASSEROLE

*2-3 cups green beans, boiled*

*Olive oil*

*1 small onion, sliced*

*1 carton mushrooms, sliced*

*1/2 block cream cheese*

*1-2 tablespoons butter*

*1 cup water chestnuts*

*Dash of hot sauce*

*1-2 tablespoons soy sauce*

*1 can cream of mushroom soup*

*1 cup shredded cheese*

*Sliced almonds*



Heat oil in pan and cook onion and mushrooms until soft. Stir in cream cheese and butter until melted. Add in rest of ingredients (except cheese and almonds) and stir to combine. Pour into baking dish and top with shredded cheese and almonds. Cook at 325 degrees for 25 minutes.