



## Green Bean Casserole with Alfredo Sauce

**Creamy alfredo sauce and almonds make this green bean casserole a little different.**

This variation on the classic green-bean casserole--the one made with cream of mushroom soup and french-fried onions--provides similar flavor and texture with a few subtle differences: the garlic in the Alfredo sauce, the smoky flavor of ham and the rich crispiness of toasted almonds.

### Ingredients

- 1 1-pound bag frozen green beans, thawed and drained
- 1 6.5-ounce can sliced mushrooms, drained
- 4 ounces ham, chopped
- 1 16-ounce jar prepared creamy Alfredo sauce
- 1 tsp. minced dried onion
- freshly ground black pepper to taste
- ½ T. butter
- 1/3 cup sliced almonds

### Preparation

Combine first six ingredients and stir to mix well. Pour into buttered 8- by 8-inch glass baking dish. Cover with aluminum foil and bake in preheated 400-degree F oven for 30 minutes. Remove foil and bake for an additional 30 to 40 minutes until sauce is reduced, beans are tender, and mixture begins to brown on top. Meanwhile, melt butter in small saucepan and sauté sliced almonds until they start to brown. Sprinkle on top of green bean casserole. Let sit 10 minutes and serve. Serves 5 to 6.