



SMOKED GREEN BEAN CASSEROLE

EFFORT
2/5

PREP TIME
5 MINS

COOK TIME
25 MINS

HARDWOOD
PECAN

INGREDIENTS

1/2 STICK BUTTER

1 SMALL ONION

1/2 CUP SLICED BUTTON
MUSHROOMS

4 CAN GREEN BEANS, DRAINED

2 CAN CREAM OF
MUSHROOM SOUP

1 TEASPOON LAWRY'S
SEASONED SALT

PEPPER

1 CAN FRENCH'S ORIGINAL
CRISPY FRIED ONIONS

1 CUP GRATED SHARP
CHEDDAR CHEESE

PREPARATION

When ready to cook, set Traeger temperature to 375°F and preheat, lid closed for 15 minutes.

Melt butter in a cast iron skillet and add onions and mushrooms, stirring occasionally until softened.

Add drained green beans and cream of mushroom soup and stir gently to combine.

Season with seasoned salt and pepper and sprinkle the top with grated cheddar cheese and fried onions.

Bake for 25 minutes. Serve warm, enjoy!