



Long Livo

Southern Green Bean Casserole – Easy Quick Recipe

15 min
Prep time

30 min
Cook time

45 min
Total time

6
Servings

Easy
Difficulty

Southern
Cuisine

Ingredients

Main Ingredients

- ☐ 1 lb fresh green beans, trimmed and cut
- ☐ 4 slices turkey bacon, diced
- ☐ 2 tbsp butter
- ☐ 1/4 cup all-purpose flour
- ☐ 1 cup heavy cream
- ☐ 1 cup low-sodium chicken broth
- ☐ 1/2 cup shredded cheddar cheese
- ☐ 1/4 cup breadcrumbs
- ☐ 1 tsp lemon juice
- ☐ Salt and black pepper to taste

Instructions

- 1 Preheat the oven to 375°F (190°C). In a large pot of salted water, blanch the green beans for 3-4 minutes, then drain and set aside.
- 2 In a skillet over medium heat, cook the diced turkey bacon until crisp; remove with a slotted spoon and set aside, leaving the rendered fat.
- 3 Add butter to the skillet, melt, then whisk in flour to create a roux; cook 1-2 minutes, gradually stir in broth and cream, whisking until smooth and thickened.
- 4 Stir in the cheese, lemon juice, salt, and pepper; fold in the blanched beans and half of the bacon, then transfer everything to a greased 9-x-13-inch baking dish.
- 5 Combine breadcrumbs with the remaining butter, toss until coated, sprinkle over the casserole along with the remaining turkey bacon, and bake for 20-25 minutes until golden.
- 6 Let the casserole rest 5 minutes before serving; the sauce will settle and the topping stay crisp.

Nutrition per serving

420 kcal
Calories

15 g
Protein

22 g
Carbs

28 g
Fat

Tips & notes

- If you prefer a lighter topping, use panko breadcrumbs instead of traditional breadcrumbs.
- A pinch of smoked paprika adds an extra layer of depth without overwhelming the dish.
- For added freshness, stir in a handful of chopped fresh parsley just before serving.