

Choco Fever Dream

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	15 g	22 g	28 g
Calories	Protein	Carbs	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.