

Green Bean Casserole

- 3 cans green beans, any style
- 1 1/3 cup sliced mushrooms, fresh or canned (drain if canned)
- 1/4 cup chopped white onion, chopped
- 2 tbsp margarine
- 1 1/2 tbsp cornstarch dissolved in 1/2 cup cold water
- 1 packet **G Washington's Rich Brown Seasoning & Broth**
- 1/4 cup non dairy creamer
- 1/2 tsp salt
- 1/2 tsp pepper

Preheat oven to 350F. Drain green beans. In an 8" skillet or small frying pan, saute mushrooms and onions in the margarine for 4-5 minutes. Add the cornstarch/water mixture to the skillet. Sprinkle in **G Washington's Rich Brown Seasoning & Broth**, non dairy creamer, salt and pepper. Cook and stir over medium heat until the soup mixture thickens. Add green beans; stir. Place in 2 quart greased baking dish. Bake 15-20 minutes.

Serves 12

