

Green Bean/ Tater Tot Casserole

Drain 3 cans cut green beans (or use frozen). Pour into 9 x 13 casserole.

Sauté some chopped onions ... add to beans.

Toss in a little organic veggie seasoning and black pepper.

Fry up some crispy bacon, cut into small pieces before frying add to beans. Stir a little.

Add a few slivers of butter

Add a can of cream of chicken mushroom soup and smooth over beans.

Bake about 1/2 hr at 350.

Also bake separately on a cookie sheet, a couple cups of tater tots or tater crowns, following instructions and letting them get pretty crisp.

Top the beans with chopped up crispy tater tots and sprinkle with a little fresh grated parmesan cheese. Return to oven until bubbly hot.

Enjoy!

Linda Deeter