

# Ingredients



- 1 sleeve of Ritz Crackers
- 2 1/2 cups condensed mushroom soup
- 1 cup of French fried onions
- 2 cups of fresh or canned cut green beans
- 3/4 cup of cheddar cheese
- 1/2 cup of milk
- Salt and pepper to taste!

## Green Bean Casserole Cups

MOM  
fueling  
HUNGRY  
BOYS

### Instructions

- Preheat oven to 350 degrees
- Place Ritz crackers and 1/2 cup French Fried Onions in food processor. Reserve 3 crackers and the other 1/2 cup of French fried onions. Pulse the mixture to form a fine crumb.
- Add 1/2 cup of mushroom soup pulse until combined. The texture should be pliable. If too dry add more soup, if too wet more crackers.
- Take spoonful of the mixture and mold it into cupcake tin.
- In a bowl, combine green beans, cheese, remaining soup, and French fried onions. Add salt and pepper to taste.
- Scoop the mixture into the cracker cups you created. Crush the reserved Ritz and top each muffin.
- Bake 20 minutes or until golden brown
- Enjoy!

