



Kitchen Cheat Sheet: Crack Green Bean Casserole

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Tips and Time Savers

- If you don't want to use a canned soup then use the thick version of this [homemade cream sauce](#) and leave out the buttermilk.
- Using fresh green beans? You'll need 2 pounds – and be sure to cook them before using.
- Drain the green beans well before mixing them into the casserole. Sometimes I'll lay the beans on a paper towel-lined baking sheet to dry.
- Be sure to use a powdered Ranch dressing mix, rather than liquid dressing from a bottle.
- Top leftover green bean casserole with shredded Rotisserie chicken and pre-made mashed potatoes for a quick shepherd's pie dinner!
- This works with leftover Thanksgiving turkey and mashed potatoes, too.
- Use regular green beans. French-style green beans just don't work as well.

Storage

Refrigerate

Hamburger noodle casserole can be refrigerated for up to 3 days when stored in an airtight container or in the casserole dish, covered with plastic wrap.

Freeze

You can also freeze this casserole for up to 3 months. Thaw overnight in the refrigerator and then reheat in the oven till warm throughout.

Reheat

Crispy onions get a little soft the longer they're stored. You can microwave leftovers, but it's best to reheat the casserole in the oven. That will add a little crispness back to the onion topping.

To do so, preheat the oven to 350 degrees F. Bake the uncovered leftovers for 15-20 minutes, or until heated through. If the onions get too dark, loosely lay a piece of aluminum foil over the top.

Nice to have

As an Amazon Associate, I earn commission from qualifying purchases.

If you're still buying pre-shredded cheese, I'm not mad — just disappointed. This box-style cheese grater has three stainless steel blades, a built-in garlic crusher, a veggie peeler for when you're pretending to eat healthy, and a storage box that actually catches all your freshly grated cheese. No more chasing cheddar across the counter like a caffeinated raccoon. It's sturdy, smart, and about to be your new favorite kitchen wingman.

[Check it out!](#)

<https://www.restlesschipotle.com/loaded-green-bean-casserole>

Variations

- Instead of bacon, experiment with pancetta or prosciutto. You can also omit the meat if you need a vegetarian dish!
- Out of cream of mushroom soup? Swap it for the cream of celery, cream of chicken, or cream of cheddar varieties.
- TOO creamy? Cut back to 1 can of soup.
- Stir in some fresh mushrooms, minced garlic, or extra diced onion to amp up the texture and flavor.
- Like it extra crunchy? You can add crumbled Ritz crackers in addition to the crispy fried onion topping.
- Sometimes I'll use smoked Cheddar cheese instead of regular Cheddar to add even more flavor.

Repurpose Leftovers

- Green Bean Casserole Soup – Add chicken or vegetable broth, then heat for a creamy, comforting soup.
- Savory Breakfast Hash – Sauté the casserole with diced potatoes, onions, and leftover meat (like ham or turkey) for a hearty breakfast or brunch.
- Green Bean Casserole Pasta Bake – Combine with cooked pasta, extra cheese, and breadcrumbs, then bake for a creamy, crunchy pasta dish.

FAQs

Can I use frozen green beans instead of canned?

Absolutely. Just thaw and drain them first so your casserole doesn't turn watery. You can even use fresh green beans — just blanch them for a few minutes until tender-crisp before mixing them in.

How can I make this green bean casserole ahead of time?

This is a dream of a make-ahead casserole recipe. Assemble everything except the crispy onion topping, cover tightly, and refrigerate for up to 3 days. When you're ready to bake, add the onions and pop it in the oven — perfect for holiday side dish prep.

Can I freeze it?

You can, but I wouldn't. The texture of the creamy sauce changes after thawing. It's best enjoyed fresh or stored in the fridge for 3–5 days.

What's the best way to reheat leftovers?

You can microwave it in a pinch, but for the best texture, reheat it in the oven at 350°F until warm and bubbly. That keeps the top crisp and the middle creamy — just like day one.

Can I make it without bacon?

Of course! Skip the bacon and add a pinch of smoked paprika or a handful of sautéed mushrooms for depth. It'll still taste amazing — just a little less scandalous.