



Gouda-Walnut-Topped Green Bean Casserole



INGREDIENTS

1 cup shredded Culinary
Tours smoked Gouda
cheese
½ cup Hy-Vee dried
cranberries
½ cup Hy-Vee walnut
pieces
1 (44-oz.) pan Hy-Vee
Kitchen green bean
casserole side

PREPARATION

- 1** Preheat oven to 350°. Toss together cheese, cranberries and walnuts in a small bowl.
- 2** Remove plastic lid from green bean casserole. Sprinkle with cheese mixture. Place on a baking sheet.
- 3** Bake for 30 to 35 minutes or until temperature reaches 165°. Do not stir. Let stand for 1 minute.