



# Hazelnut-Black Pepper-Topped Green Bean Casserole



## INGREDIENTS

½ cup chopped hazelnuts  
1 ½ tsp coarse ground Hy-Vee garlic pepper  
1 (44-oz.) container Hy-Vee Kitchen green bean casserole side  
½ cup sliced Hy-Vee dried apricots

## PREPARATION

- 1** Preheat oven to 350°. Toss together hazelnuts and garlic pepper blend in a small bowl.
- 2** Remove plastic lid from green bean casserole. Sprinkle with hazelnut mixture. Place on baking sheet.
- 3** Bake for 20 minutes. Top with apricots; bake for 10 to 15 minutes more or until temperature reaches 165°. Do not stir. Let stand for 1 minute.