
Green Bean Artichoke Casserole

Bonnie Lang

www.allrecipes.com - Oct/Nov 2021

Servings: 8

Preparation Time: 25 minutes

Start to Finish Time: 1 hour 15 minutes

2 packages (12 ounce ea) fresh or frozen steam-in-bag green beans

1 jar (14 ounce) marinated artichoke hearts

1/3 cup Italian-seasoned panko bread crumbs

4 ounces grated Parmesan cheese

4 ounces shredded mozzarella cheese

2 tablespoons garlic powder

1/8 teaspoon black pepper

3 tablespoons olive oil

1/4 cup Italian-seasoned panko bread crumbs (for topping)

Preheat the oven to 400 degrees.

Steam the green beans according to package directions until crisp-tender. Cool slightly and transfer to a large bowl.

Drain the artichokes, reserving 1/2 cup of the liquid. Quarter the artichokes, if whole. Stir the artichokes and reserved liquid into the beans. Stir in 1/3 cup of panko, Parmesan cheese, mozzarella cheese, garlic powder and pepper. Spoon into a greased two-quart baking dish. Sprinkle with 1/4 cup of panko and drizzle with oil.

Bake, covered with foil, for 25 minutes. Uncover. Bake until the crumbs are lightly browned, about 15 minutes more.

Let stand for 10 minutes before serving.

Side Dishes

Per Serving (excluding unknown items): 165 Calories; 13g Fat (70.8% calories from fat); 9g Protein; 3g Carbohydrate; trace Dietary Fiber; 24mg Cholesterol; 334mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 2 Fat.