

## **Stuffing Topped Cheesy Green Bean Casserole**

*From the Kitchen of [Deep South Dish](http://deepsouthdish.com)*

4 slices of bacon  
1/2 cup of chopped onion  
1 can (10-3/4 ounce) Campbell's condensed cream of mushroom soup  
2 cans (14.5 ounce each) French style green beans, well drained  
1/4 pound of Velveeta cheese, cut into tiny cubes  
1-1/2 cups water  
1/4 cup (1/2 a stick) butter  
1 (6 ounce) package of cornbread, herb or chicken stuffing mix

Preheat oven to 350 degrees F. Butter a 9 x 9 inch baking dish and set aside.

Cut the bacon slices into small pieces and saute in a skillet until lightly browned. Add the onion to the bacon and bacon drippings, and cook until soft, about 5 minutes. Add the mushroom soup and heat over medium low until loose; stir in the drained green beans, toss until mixed, warmed through and well blended. Pour mixture into the prepared casserole dish and top with the small cubes of Velveeta.

Meanwhile, heat the water and butter on the stove top or microwave until water is hot and butter is melted; remove from heat. Add the stuffing mix, gently stir just until moistened, let sit for a minute and then lightly fluff with a fork. Spoon the stuffing over the casserole. Bake at 350 degrees F for about 35 to 40 minutes, or until stuffing is lightly browned and casserole is bubbly; longer for a crunchier top.

*Double for the holidays.*

Source: <http://deepsouthdish.com>

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