

CHEESE-TOPPED GREEN BEANS

By Dorothy Zehnder

1 pound fresh green beans
1 cup water
2 Tablespoons onion soup mix
3 Tablespoons butter or margarine
1/3 cup slivered almonds, toasted
3 Tablespoons grated Parmesan cheese
1/2 teaspoon paprika

Wash beans; remove ends. Cut beans in 1-inch pieces. In medium saucepan combine beans, water and onion soup mix. Bring to boiling; reduce heat and simmer 15 to 20 minutes or till beans are tender. Drain beans. Turn in to a serving dish; stir in butter or margarine till melted. Combine almonds, parmesan cheese and paprika; sprinkle over beans.

6-8 Servings

Note from Dorothy: This is a perfect side dish for any holiday gathering. It is a tasty change to the traditional green bean casserole. Note to NOT use more than 2 tablespoons of onion soup mix. Even a smidgen less! More would overpower the overall flavor of this delicious dish.