

SIDE DISH

Ultimate Side Dish

12 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
50 min	5 min	45 min	6	\$1.20	308 kcal



Ultimate Side Dish requires roughly 50 minutes from start to finish. This recipe serves 6. This side dish has 308 calories, 10g of protein, and 6g of fat per serving. For \$1.2 per serving, this recipe covers 17% of your daily requirements of vitamins and minerals. This recipe is liked by 28 foodies...

Ingredients

- ☐ 10¾ ounce condensed cream of celery soup
canned
- ☐ 6 servings garlic powder to taste
- ☐ 1.1 cups milk
- ☐ 6 servings salt and pepper to taste
- ☐ 3 tablespoons French-fried onions, divided
- ☐ 15½ ounce French-style green beans, drained
canned
- ☐ 15 ounce sliced potatoes, drained
canned
- ☐ 8 ounce package dry bread stuffing mix

EQUIPMENT Oven, Casserole dish, Spatula

Method

- 1 Preheat the oven to 350 degrees F (175 degrees C).
- 2 Place the green beans and potatoes into a 2 quart casserole dish. Stir in the cream of celery soup and milk. Season with salt, pepper, and garlic powder, and stir in 1 tablespoon of the French fried onions.
- 3 Sprinkle the remaining onions on top.
- 4 Bake for 30 minutes in the preheated oven. While the casserole is baking, prepare the stuffing according to package directions.
- 5 Spread over the top of the casserole. I like to mash it flat with a spatula so that it covers the entire dish.
- 6 Return to the oven for about 10 minutes, or until crunchy. You can also broil for a few minutes for extra crunch.

Nutrition per serving

308	10 g	6 g	55 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.2 g · 14% of daily needs
Fibre			5.3 g · 21% of daily needs
Sugar			9 g · 10% of daily needs
Sodium			1,029 mg · 45% of daily needs
Cholesterol			11.5 mg · 4% of daily needs
Vitamin C			23 mg · 28% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/ultimate-side-dish-142142