

GREEN BEAN CASSEROLE



PREPARATION

1. In a tin pan add green beans, cream of mushroom soup, pulled pork, grated cheddar cheese, milk, worcestershire sauce, blackened saskatchewan and mix thoroughly.
2. Once mixed, top with a full container of fried onions.
3. Place on the Traeger at 350° for 45 minutes.
4. Pull off when the edges are bubbling and the casserole is heated all of the way through.

INGREDIENTS

- 4 cans green beans
- 2 cans cream of mushroom
- Blackened Saskatchewan rub
- Fried onions
- Pulled pork
- White cheddar cheese (2 C)
- 1tbs Worcestershire sauce
- 1C milk



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