

Cheesy Lima Bean Casserole

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Ingredients

14 oz. pkg. frozen lima beans
8-10 green onions – cut in 1/4" pieces
1/2 cup water
2 Tbls. butter OR margarine
2 Tbls. all-purpose flour
1/4 tsp. salt
1/4. tsp. black pepper
3/4 cup grated cheddar cheese

Directions

Boil lima beans and onions in water for 10 minutes, or until beans are soft.

Drain beans and reserve liquid.

Place beans in a 1 qt. casserole dish.

Melt butter over low heat. Stir in flour, salt, and pepper. Cook over low heat until smooth. Remove from heat.

Stir reserved bean water into flour mixture. Return to heat and bring to a boil, stirring constantly.

Slowly stir in cheese.

Pour cheese sauce over beans in casserole dish.

Bake in 325 degree oven for 1 hour.