

---

# Green Beans Caesar

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

Servings: 6

**1 1/2 pounds fresh green beans (or 2 one pound cans), heated through**  
**2 tablespoons salad oil**  
**1 tablespoon vinegar**  
**1 tablespoon instant minced onion**  
**1/4 teaspoon salt**  
**1/8 teaspoon garlic powder**  
**1/8 teaspoon pepper**  
**2 tablespoons dry bread crumbs**  
**2 tablespoons grated Parmesan cheese**  
**1 tablespoon butter or margarine, melted**  
**paprika (for garnish)**

In a saucepan in one inch of salted water, place the fresh beans, cut into pieces. Cook, uncovered, until tender, about 10 minutes. Drain well.

Preheat the oven to 350 degrees.

In a bowl, toss the beans with oil, vinegar, onion, salt, garlic and pepper.

In a bowl, stir together the crumbs, Parmesan and butter. Sprinkle over the beans.

Garnish with paprika.

Bake, uncovered, for 15 to 20 minutes.

## Side Dishes

---

*Per Serving (excluding unknown items): 74 Calories; 7g Fat (84.5% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 159mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 0 Other Carbohydrates.*