

Sour Cream Green Bean Casserole



INGREDIENTS

- 1 Cup Sour Cream
 - 1/4 Tsp Salt
 - 1/2 Tsp Onion Powder
 - 1/2 Tsp Ground Black Pepper
 - 1 Tbsp Coconut Aminos **
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- 4 Ounces Shredded Cheddar Cheese (*we prefer sharp*)
 - 1.5 pounds fresh Green beans
 - 1/2 Cup Pork Rinds—Crushed

DIRECTIONS

1. Preheat your oven to 350 degrees.
2. Trim ends off green beans and cut into 1 inch pieces.
3. Lightly steam beans to soften, then cool to room temp.
4. In a medium size bowl, thoroughly mix together the first 5 ingredients.
5. Mix in the green beans (*now room temperature*) and shredded cheese.
6. Pour into a 9 X 9 casserole pan and top with crushed pork rinds.
7. Bake at 350 degrees for 40 minutes.



** Coconut Aminos sold in most stores