

## **Cheesy Asparagus Casserole**

### **Ingredients**

- 1 1/2 lbs Asparagus (woody ends removed)
- 1 sm. Onion sliced thin
- 1/2 cup chicken broth
- 8 oz. Cream Cheese room temperature
- 1/2 cup grated Parmesan cheese
- 1 cup shredded Mozzarella cheese
- 1 1/2 TB Garlic Powder (or minced garlic)
- 1/2 tsp. salt and pepper
- 1 tsp. Italian seasoning



### **Directions**

- 1) Preheat oven to 425
- 2) Blanch Asparagus in boiling water 2 minutes. Drain.
- 3) Arrange Asparagus in baking dish and top with onion, garlic powder, Italian seasoning and salt and pepper.
- 4) In a lg. bowl , mix together softened cream cheese and broth. Spread over Asparagus. You can sprinkle more spices over the top if you like. Top with Parmesan and shredded cheese.
- 5) Bake 10-15 minutes until bubbly. Grill or broil for the last 2 minutes to have crispy cheese on top.
- 6) Serve immediately.