Cheesy Asparagus Casserole

Ingredients

1 1/2 lbs Asparagus (woody ends removed)

l sm. Onion sliced thin

1/2 cup chicken broth

8 oz. Cream Cheese room temperature

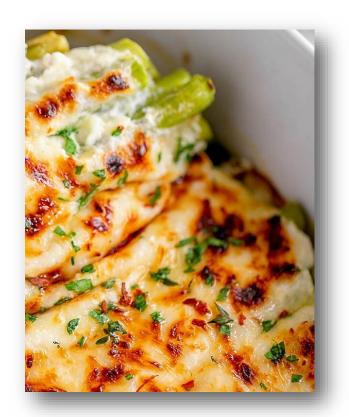
1/2 cup grated Parmesan cheese

l 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.