



CREAMY ASPARAGUS

"ONE OF OUR FAMILY FAVORITES"

1½ lb. Asparagus
(2 bundles Brecknock Orchard grown)
2 cup crushed seasoned croutons (5 oz.)
8 oz. shredded cheddar cheese
10½ oz. can cream of chicken soup

INSTRUCTIONS

Cut asparagus into ¾ inch pieces. Cook in 1 cup lightly salted boiling water for approximately 1 minute, or till tender crisp. Drain asparagus; reserve liquid. Combine seasoned crumbs and cheese; set aside. Combine soup, reserved asparagus liquid, then add asparagus. Layer half of the crumb mixture in a buttered 2 quart casserole dish. Top with half of asparagus mixture, then repeat with crumbs and asparagus mixture. Cover and bake at 350 degrees for 30 minutes. Yields 6 servings



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