

# Asparagus Onion Casserole

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*When you are craving something hearty and warm but not in the mood for stew, try this creamy asparagus casserole. The filling bakes up thick and cheesy, and a golden crisp topping makes for a bit of crunch in every soft bite.*

## Ingredients:

5 tablespoons butter, divided  
1 pound asparagus, cut into 1-inch pieces  
1 medium onion, sliced  
2 tablespoons all-purpose flour  
1 cup milk  
1 (3-ounce) package cream cheese, softened  
1 teaspoon salt  
¼ teaspoon black pepper  
½ cup shredded mild Cheddar cheese  
1 cup breadcrumbs

## Directions:

1. Preheat oven to 350°F.
2. Heat 1 tablespoon butter in a large skillet over medium. Add asparagus and onion; cook until lightly crisp, 3 minutes. Transfer to an ungreased 1 ½-quart baking dish.
3. Add 2 tablespoons butter to the skillet and melt over medium heat. Add flour and whisk until smooth. Add milk and cook until thickened, whisking to break down clumps.
4. Add cream cheese and cook until melted; mix well. Add salt, pepper, and cheese and stir. Pour sauce over the asparagus and onions.
5. Melt the remaining 1 tablespoon butter and breadcrumbs together over medium. Pour over prepared casserole.
6. Bake, uncovered, 40 to 50 minutes, until lightly browned and bubbling.