



## Asparagus Onion Casserole

1 lb. [fresh asparagus](#), cut into 1-inch pieces  
2 medium [onions](#), sliced  
5 tablespoons [butter](#), divided  
2 tablespoons [flour](#)  
1 cup [milk](#) or 1 cup [half-and-half](#)  
1 package [cream cheese](#), cubed  
1 teaspoon [salt](#) and [pepper](#)  
 $\frac{3}{4}$  cup shredded [cheddar cheese](#)  
1 cup soft breadcrumbs

### Directions

1. In a skillet, sauté asparagus and onions in butter, until crisp-tender.
2. Transfer to a 1-1/2 qt.
3. greased baking dish.
4. In a saucepan, melt 2T butter.
5. Stir in flour until smooth; gradually add milk.
6. Bring to a boil; cook and stir for 2 minutes., or until thickened, reduce heat.
7. Add cream cheese, salt and pepper; stir until cheese is melted.
8. Pour over the veggies.
9. Sprinkle with cheddar cheese.
10. Melt remaining butter; toss with breadcrumbs.
11. Sprinkle over casserole.
12. Bake uncovered at 350 degrees, for 35-40 minutes, or until heated through