

Asparagus Casserole

Ingredient List:	Method:
<p>5 hard boiled eggs halved lengthwise</p> <p>2 bunches asparagus trimmed</p> <p>2 tbsp butter</p> <p>1 white onion chopped</p> <p>3 tsp salt divided</p> <p>1 tsp paprika</p> <p>1 dash cayenne pepper</p> <p>3 tbsp flour</p> <p>3 tsp dijon mustard</p> <p>2 C whole milk</p> <p>1 C butter crackers smashed roughly</p> <p>1 1/2 C shredded swiss cheese</p> <p>Freshly ground black pepper</p>	<p>In a medium pot bring water to a boil</p> <p>Add asparagus and boil for about 3 minutes until cooked through but still firm</p> <p>Place asparagus in an ice bath when done cooking, once cool place on a plate covered with paper towels to dry</p> <p>In the same pot melt butter</p> <p>Add onion, 1 tsp salt, paprika and cayenne pepper and cook until translucent about 5 minutes</p> <p>Add flour and stir until combined</p> <p>Add mustard and stir until combined</p> <p>Stir in milk, bring to a boil with stirring</p> <p>Reduce heat and simmer until sauce is thickened about 5 minutes</p> <p>In an 8" square pan pour 1 C sauce</p> <p>Add half of the cooked, dried asparagus</p> <p>Top with boiled egg halves</p> <p>Sprinkle cracker crumbs over eggs</p> <p>Place the remaining sauce over crackers</p> <p>Place the remaining asparagus over sauce</p> <p>Sprinkle 1 tsp salt over asparagus</p> <p>Sprinkle with swiss cheese</p> <p>Sprinkle with remaining salt and pepper</p> <p>Bake for 25-30 minutes until bubbling</p> <p>Turn oven on broil, broil for 3 minutes until browning</p> <p>Enjoy!</p>