

Ingredients



- 1 jar (16 oz) Alfredo pasta sauce
- 1 cup shredded Italian cheese blend (4 oz)
- 2 bunches (2 lb) fresh asparagus spears, woody ends removed
- 1/2 cup Progresso™ Bread Crumbs Plain
- 1/4 cup chopped fresh parsley leaves
- 2 tablespoons olive oil
- Salt and pepper, to taste

Cheesy Baked Asparagus

Instructions

- Heat oven to 350°F. Spray 8-inch square (2-quart) baking dish with cooking spray.
- In medium bowl, mix 1 jar (16 oz) Alfredo pasta sauce and 1 cup shredded Italian cheese blend (4 oz). Have ready 2 bunches (2 lb) fresh asparagus spears, woody ends removed.
- In baking dish, place one-third of the asparagus spears in single layer, and top with one-third of the sauce mixture; repeat twice to use up.
- In small bowl, mix 1/2 cup Progresso™ plain bread crumbs, 1/4 cup chopped fresh parsley leaves, 2 tablespoons olive oil, and salt and pepper to taste. Sprinkle over top of asparagus.
- 5. Cover; bake about 25 minutes or until sauce is bubbling. Uncover; increase oven temperature to 450°F, and bake about 10 minutes longer or until bread crumbs are golden.

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