

Asparagus Casserole III

Bonnie Wright

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1/2 small box cheese Ritz
crackers
2 boiled eggs, chopped fine
1/2 can cream of mushroom
soup
1/2 cup grated cheese
2 small cans chopped
asparagus
1 can cream of chicken
soup
slivered almonds*

Preheat the oven to 350 degrees.

Drain the asparagus and reserve the liquid.

Layer a casserole dish with crushed crackers, a layer of asparagus and a layer of egg. Then add the cheese.

Pour in the cans of soup and pour 1/2 can of the asparagus liquid over the top.

Top with crushed crackers and slivered almonds.

Bake for 25 minutes.

Per Serving (excluding unknown items): 472 Calories; 31g Fat (57.6% calories from fat); 25g Protein; 27g Carbohydrate; 6g Dietary Fiber; 70mg Cholesterol; 1859mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 2 1/2 Vegetable; 5 Fat.