



## Asparagus, Pea & Parmesan Gratin

**Prep: 20 minutes plus standing**

**Bake: 20 minutes • Serves: 8**

- 1 bunch fresh asparagus (about 1 pound), cut crosswise into 2-inch pieces
- 5 tablespoons unsalted butter
- 1¼ cups grated Parmesan cheese
- ¾ cup panko breadcrumbs
- 2 garlic cloves, minced
- ½ small yellow onion, finely chopped (about ½ cup)
- 2 tablespoons all-purpose flour
- 1 cup heavy cream
- 2 teaspoons chopped fresh thyme leaves
- ½ teaspoon ground black pepper
- 1½ cups frozen sweet peas

**1.** Preheat oven to 375°. Heat large covered pot of salted water to boiling over high heat. Add asparagus and cook 2 to 3 minutes or until tender but not soft. Drain.

**2.** In medium microwave-safe bowl, heat 3 tablespoons butter in microwave oven on high 30 seconds or until melted. Add ½ cup cheese and breadcrumbs and stir until well combined.

**3.** Meanwhile, in large skillet, melt remaining 2 tablespoons butter over medium heat. Add garlic and onion, and cook 4 minutes or until onion is tender, stirring occasionally. Add flour and cook 2 minutes, stirring constantly. Stir in cream; heat to simmering. Add remaining ¾ cup cheese, thyme and pepper, and stir until well combined. Add peas and asparagus and toss until well coated. Pour mixture into 9 x 9-inch glass or ceramic baking dish. Sprinkle evenly with breadcrumb mixture.

**4.** Bake gratin 20 to 25 minutes or until edges bubble and top is golden brown. Let stand 10 minutes before serving.

*Approximate nutritional values per serving:  
297 Calories, 22g Fat (14g Saturated),  
73mg Cholesterol, 288mg Sodium,  
14g Carbohydrates, 3g Fiber, 10g Protein*