

## Creamed Asparagus on Toast

Savannah · 28/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

6

### Description

My mom always made creamed asparagus when I was a kid Its delicious on toast I like to pour over one slice of toast add another on top and then pour more creamed asparagus on top

### Ingredients

- - 2 pounds fresh asparagus
- trimmed - 5 tablespoons butter
- divided - 3 tablespoons all-purpose flour - 2 cups milk - 1 teaspoon salt - 6 slices bread
- toasted

### Instructions

1. Place asparagus into a large pot or skillet and cover with water; bring to a boil. Reduce heat to medium-low and simmer until tender
2. 8 to 10 minutes. Drain. Mix 3 tablespoons butter and flour together in the same pot over medium-low heat until flour is dissolved and mixture is smooth
3. 2 to 3 minutes. Add milk
4. asparagus
5. and salt to butter-flour mixture and simmer until thickened
6. 10 to 15 minutes. Spread about 1 teaspoon butter onto each piece of toast. Pour creamed asparagus over each piece of toast.