



Cheesy Ham and Asparagus Bake

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

55 mins

Description

This asparagus and ham casserole is one you have to try even if you think you dont like asparagus It is a wonderfully easy quichelike casserole to throw together for breakfast This can be prepared the night before covered and put in the refrigerator overnight Just be sure to allow extra cook time

Ingredients

— - 1 ½ cups chopped cooked ham - 1 (10 ounce) package frozen cut asparagus
— thawed - ½ cup chopped onion - ¼ cup chopped red bell pepper - 8 eggs - 2 cups milk - 1 cup all-purpose flour - ¼ cup grated Parmesan cheese - ¾ teaspoon dried tarragon - ¾ teaspoon salt - ½ teaspoon black pepper - 1 cup shredded Cheddar cheese

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Lightly grease a 9x13-inch baking dish. Combine ham
2. asparagus
3. onion
4. and bell pepper in the prepared baking dish. Beat eggs
5. milk
6. flour
7. Parmesan
8. tarragon
9. salt
10. and pepper together in a large bowl; pour over ham mixture. Bake in the preheated oven until a knife inserted into the center comes out clean
11. about 20 minutes. Sprinkle top with Cheddar cheese; continue baking until cheese melted
12. 3 to 5 minutes. Let stand 5 to 10 minutes before serving. Cook's Note This can be prepared ahead of time
13. up through Step 2. Cover with plastic wrap and refrigerate overnight. Just be sure to allow 15 to 20 minutes of extra baking time.