

Cheesy Baked Asparagus: The Ultimate Creamy Side Dish

Cheesy Baked Asparagus: A Creamy, Cheesy Delight



OVEN
400°F

TIME
25 to 30 min

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Recipe Card

SAVE
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INGREDIENTS

2 lb. asparagus, stalks trimmed
3/4 cup heavy cream
3 cloves garlic, minced
Kosher salt, to taste
Freshly ground black pepper, to taste
1 cup freshly grated Parmesan cheese
1 cup shredded mozzarella cheese
Red pepper flakes, for garnish (optional)

Ingredient Swaps and Notes:

Cheese Variations: Feel free to experiment with different cheeses. Gruyère or sharp cheddar can add a unique twist.

Cream Alternatives: For a lighter version, substitute half-and-half for heavy cream, though the sauce may be less rich.

Garlic Options: If fresh garlic isn't available, 1 teaspoon of garlic powder can be used as a substitute.

Spice Level: Adjust the red pepper flakes to your preferred heat level or omit them entirely for a milder dish.

Step-by-Step Instructions:

Preheat Oven: Set your oven to 400°F (200°C).

Prepare Asparagus: Trim the woody ends off the asparagus and arrange them in a 9"x13" baking dish.

Add Cream and Garlic: Pour the heavy cream over the asparagus and sprinkle the minced garlic evenly.

Season: Generously season with kosher salt and freshly ground black pepper.

Add Cheeses: Sprinkle the grated Parmesan and shredded mozzarella over the asparagus.

Bake: Place the dish in the preheated oven and bake for 25 to 30 minutes, until the cheese is golden and bubbly and the asparagus is tender.

Garnish and Serve: If desired, sprinkle red pepper flakes over the top before serving.

Tips for Success:

Uniform Asparagus: Choose asparagus stalks of similar thickness to ensure even cooking.

Cheese Freshness: Grate your own cheese for better melting and flavor compared to pre-shredded varieties.

Avoid Overcooking: Keep an eye on the asparagus to prevent it from becoming mushy; it should be tender yet crisp.

Serving Suggestions and Pairings:

Grilled Meats: Complements grilled chicken, steak, or pork chops.

Seafood: Serves as a delightful side to baked or grilled fish.

Pasta Dishes: Adds a rich, vegetable component to pasta meals.

Storage and Leftover Tips:

Refrigeration: Store leftovers in an airtight container in the refrigerator for up to 3 days.

Reheating: Reheat in the oven at 350°F (175°C) until warmed through. Avoid microwaving, as it may cause the cheese to separate.

Freezing: Not recommended, as the creamy sauce may not hold up well upon thawing.

More Recipes You Will Love:

Sheet Pan Quesadillas

DIRECTIONS

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8. Tips for Success: Uniform Asparagus: Choose asparagus stalks of similar thickness to ensure even cooking.
9. Cheese : Freshness: Grate your own cheese for better melting and flavor compared to pre-shredded varieties.
10. Avoid : Overcooking: Keep an eye on the asparagus to prevent it from becoming mushy; it should be tender yet crisp.
11. Serving Suggestions and Pairings: This cheesy asparagus pairs wonderfully with a variety of main courses:
12. Grilled : Meats: Complements grilled chicken, steak, or pork chops.
13. Seafood: Serves as a delightful side to baked or grilled fish.
14. Pasta : Dishes: Adds a rich, vegetable component to pasta meals.

15. For a complete meal, consider serving it alongside our Cajun Chicken Sausage Gumbo or Mexican Chicken and Rice Casserole.
16. Storage and Leftover Tips: Refrigeration: Store leftovers in an airtight container in the refrigerator for up to 3 days.
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18. Freezing: Not recommended, as the creamy sauce may not hold up well upon thawing.
19. More Recipes You Will Love: Explore more delicious dishes:
20. Sheet : Pan Quesadillas
21. Tomato : Skillet with Okra and Sausage
22. Easy : Turkey Wings
23. Final Thoughts: Cheesy Baked Asparagus is a testament to how simple ingredients can come together to create something extraordinary. Whether you're a seasoned cook or a kitchen novice, this recipe is straightforward and yields impressive results. Give it a try, and don't forget to share your experience!
24. For more mouthwatering recipes and culinary inspiration, follow us on ChefManiac.

SWAPS & NOTES

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