

Asparagus Lasagna

3 lbs fresh asparagus, cut into 1 inch pieces
1/3 c butter
1/2 c flour
1 1/2 t salt
1/4 t pepper
5 c milk
1 -8 oz package cream cheese, cubed
1 T lemon juice
1 t grated lemon peel
1/4 t nutmeg
12 lasagna noodles, cooked and drained
2 c -8 oz shredded mozzarella
1/3 c shredded parmesan cheese

In a large saucepan, cook asparagus in a small amount of water until crisp-tender, about 7 minutes; drain and set aside. In another large saucepan, melt butter. Stir in flour, salt and pepper until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in cream cheese, lemon juice, peel and nutmeg until cheese is melted.

Spread about 3/4 c sauce in a greased 13 x 9 baking dish. Layer with three noodles, a fourth of the sauce and a third of the asparagus and mozzarella. Repeat layers twice. Top with remaining noodles and sauce. Sprinkle with parmesan. Bake at 375° for 45-50 minutes or until bubbly. Uncover and bake 5 minutes more or until golden brown.