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# Asparagus Lasagna

*4 portions*

5 wide lasagna noodles  
2 tbsp butter  
2 cloves garlic, chopped  
2 tbsp all-purpose flour  
1 1/2 cup milk  
1/2 tsp thyme  
1 – 15oz can asparagus,  
drained  
1 cup julienne fully cooked  
ham  
1 cup shredded mozzarella  
cheese

- ➊ Bring a large pot of lightly salted water to a boil.
- ➋ Cook lasagna noodles in boiling water for 8-10 minutes or until al dente. Drain, and cut noodles in half.
- ➌ Melt butter in a skillet over medium heat.
- ➍ Saute garlic until fragrant.
- ➎ Stir in flour until no lumps remain.
- ➏ Gradually mix in milk and season with thyme.
- ➐ Simmer sauce gently until thick, remove from heat.
- ➑ Grease a 9×9" glass baking dish.
- ➒ Layer noodles, sauce, asparagus, ham, mozzarella cheese in three layers, each starting with noodles and ending with shredded cheese on top.
- ➓ Cover the dish and cook in the microwave on HIGH for 9-10 minutes or until cheese is melted and bubbly.
- ➑ Let stand for 5-10 minutes before serving.