

## ASPARAGUS BREAD PUDDING



### Ingredients:

1	Pound	Asparagus, tough ends trimmed-cut into 1" pieces
1	Pound	Challah or Brioche Loaf, cubed
1	Cup	Chicken Stock
2	Cups	Milk
6	Large	Eggs
2	Teaspoons	Salt
½	Teaspoon	Dried Rosemary
½	Teaspoon	Black Pepper
2	Cups	Asiago Cheese, shredded
1½	Cup	Parmesan Cheese, shredded (divided)
4	Each	Green Onion, sliced thin (including tops)

### Directions:

1. Preheat oven to 350°. Whisk together eggs, stock, milk, rosemary, salt and pepper.
2. Toss bread, asparagus, asiago, 1 cup parmesan and green onions. Pour egg mixture over the top and stir to combine. Place in 9×13 casserole dish coated with pan spray. Pat down to compact ingredients, so that the bread can soak up the egg mixture.
3. Cover with foil and bake for 55 minutes. Remove cover, top with remaining ½ cup parmesan cheese and bake, uncovered, for an additional 12 – 15 minutes.
4. Remove from oven and let sit 10 minutes to set up before serving.