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Asparagus with Creamy Garlic Sauce

This lovely sauce pairs well with broccoli, too.

Serves 4

- **1 lb asparagus, trimmed**
- **2 Tbs Univer Mayonnaise**
- **1 ½ tsp Univer Garlic Cream**
- **1 Tbs grated Parmesan cheese**
- **3 Tbs milk**
- **3 Tbs shredded Parmesan cheese**
- **salt and pepper to taste**

Bring water to a boil in a shallow pan. Place asparagus in boiling water, cover and cook 2 - 3 minutes; drain. In a small mixing bowl, whisk together the Mayonnaise, Garlic Cream, grated Parmesan and milk. Add shredded Parmesan. Adjust milk to achieve desired consistency. Spoon over cooked asparagus; season with salt and pepper.

Preparation time: 3 minutes

Cooking time: 3 minutes

Ready in: 6 minutes