

Asparagus & Ham Casserole

1 lbs. Fresh asparagus, cut 1 inch pieces	1 can (10 $\frac{3}{4}$ oz) condensed cream of chicken soup
2 cup cubed fully cooked ham	1 cup chicken broth undiluted
2 cups cooked rice	1 cup shredded cheddar cheese
1 cup diced celery	1 table spoon butter or margarine
1 $\frac{3}{4}$ tea spoon lemon pepper	
$\frac{1}{2}$ cup bread crumbs	

Place asparagus in a large saucepan with enough water to cover; cook until crisp-tender. Drain well. In a greased 2 $\frac{1}{2}$ -qt casserole, mix asparagus, ham rice celery & lemon pepper.

In a saucepan, mix soup & broth. Add cheese & cook until melted. Pour into casserole. Melt butter in a small saucepan: add crumbs & cook & stir until browned. Sprinkle on top of casserole. Bake at 350° for 35 minutes
Yield 6-8 servings.