

Ham and Asparagus Noodle Bake

Makes: 50 Servings

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Ingredients	Weight	Measure
99% fat-free condensed cream soup, undiluted (chicken, mushroom, or asparagus)	1 50-oz. can	1 3/4 qt
Low-fat milk	1/2 lb	1 1/2 cups
Fat-free egg substitute	2 3/4 lb	1 1/4 qt
Part-skim ricotta cheese	2 lb. 10 oz	1 1/4 qt
Prepared yellow mustard	1/4 lb	1/2 cup
Asparagus cuts and tips, canned, drained	6 lb. 5 oz	1 No. 10 can
Smoked ham, cut into 1/2-inch cubes	1 1/4 lb	1 1/4 qt
Wide egg noodles, cooked	6 1/4 lb (after cooking)	7 1/2 qt (after cooking)
Shredded low-fat cheddar cheese	1 1/4 lb	1 1/4 qt
Dry bread crumbs, divided	2 lb	2 qt
Dried parsley		3 tbsp

Directions

1. Whisk together soup, milk, egg substitute, ricotta cheese and mustard.
2. Add asparagus, ham, noodles, cheddar cheese and 1 1/4 qt. (1 1/4 lb.) bread crumbs, stirring to evenly distribute.
3. Add salt and pepper to taste.
4. Mix parsley and remaining bread crumbs.
5. Spray two (20 x 12 x 4-inch) baking pans with nonstick cooking spray.
6. Portion 1/2 (22 3/4 lb.) of the noodle mixture into each dish. Sprinkle the top of each pan with half the bread crumb mixture (1 lb.)
7. Bake at 350 degrees Fahrenheit in a conventional oven 40 minutes or until the middle is set and a knife inserted into the center comes out clean.

Notes

Serving Tips:

Serving suggestion: Add additional vegetables: chopped pimentos, roasted red peppers, carrots or tomatoes.