

Ham and Cheese Egg Souffle

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/ham-swiss-souffle-recipe-panera>

Ingredients:

- 1/4 cup unsalted butter
- 2 tablespoons flour
- 1 cup whole milk
- 4 eggs room temperature, yolks and white will be used separately
- 1/2 cup ham chopped
- 3/4 cup cheddar cheese finely grated, plus more for topping
- 1/8 teaspoon salt
- 1/8 teaspoon nutmeg
- 1/8 teaspoon ground black pepper
- 1/2 teaspoon cream of tarter
- cooking spray
- 2 tablespoons bacon cooked and crumbled
- 2 tablespoons chives minced

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 290 milligrams
4. Fat: 30 grams
5. Protein: 20 grams
6. SaturatedFat: 16 grams
7. Sodium: 720 milligrams
8. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Ham and Cheese Egg Souffle above. You can see more 17 ham swiss souffle recipe panera You must try them! to get more great cooking ideas.