

Panera Bread Ham and Swiss Baked Egg Soufflés

Yield: 2 min
Total Time: 25 min

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

Ingredients:

- 4 eggs 1 reserved
- 1 tablespoon milk or half and half
- 1 tablespoon heavy cream
- 1/4 cup swiss cheese shredded KerryGold
- 1 tablespoon shredded Parmesan cheese plus more for topping if desired
- 1/4 teaspoon salt
- black pepper to taste, optional
- 2 slices deli ham diced, I used Honey Roasted. You could also use quartered Canadian Bacon slices
- 2 tablespoons red pepper fresh minced, if desired
- 8 ounces butter tube Pillsbury Crescent, flake dough
- melted butter

Nutrition:

1. Calories: 1170 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 725 milligrams
4. Fat: 119 grams
5. Fiber: 2 grams
6. Protein: 25 grams
7. SaturatedFat: 71 grams
8. Sodium: 1580 milligrams
9. Sugar: 2 grams

Thank you for visiting our website. Hope you enjoy Panera Bread Ham and Swiss Baked Egg Soufflés above. You can see more 19 panera bread ham swiss souffle recipe Get cooking and enjoy! to get more

great cooking ideas.