



# Our Version of Eggs Souffle`

Serves 2

Servings: 2

Prep Time: 10 Minutes

Bake Time: 35 Minutes

Total Time: 45 Minutes

This is our version of eggs souffle`, very easy and impressive served straight from the oven. Recipe can be increase for large group and made in glass dish or cast-iron skillet.

## Ingredients

- 4 eggs
- 3 Tbsp sour cream
- 3 Tbsp milk
- ¼ Tsp salt
- Pinch pepper
- 2 ½ tsp chopped green onions
- 2 ½ tsp chopped red bell pepper
- 1 tsp turmeric
- 6 Tbsp grated cheese

## Instructions

1. **Preheat the oven to 325 degrees F. Spray two individual 8oz. ramekins (you can use glass dish or skillet for larger groups)**
2. **In a small bowl, beat eggs, sour cream, milk, salt, pepper, and turmeric. Add the green onions, red peppers, and grated cheese.**
3. **Place ramekins on sheet and add mixture evenly to the ramekins.**
4. **Bake for 35 minutes, until set but still moist. Souffle` will raise above the ramekin.**
5. **Serve straight from the oven to ensure the souffle` doesn't have a chance to cool and fall.**