



BAKED EGGS BREAKFAST SOUFFLÉ

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Ingredients:

- 3 eggs
- $\frac{3}{4}$ cup of milk
- Handful of spinach
- $\frac{1}{2}$ cup of *freshly* grated cheese (it makes a difference)
- Salt and pepper to taste

1. Preheat oven to 425°F.
2. Mix all of the ingredients together in a bowl, then transfer to a buttered baking dish.
3. Bake for 15-20 minutes and serve.

Note: This recipe is a base recipe, meaning you can add in whatever you like to it. Shrimp, chicken, sausage, bacon, tomatoes, or *anything* would be delicious in this soufflé!