

Scallion Cheese Souffle

Recipe By *Faigy Grossman*



Cooking and Prep:  7 h

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Pescetarian, Vegetarian

Source: Family Table by

Mishpacha Magazine

This fluffy, updated version of challah kugel will have everyone taking “just another small slice!” Easy to prepare and even easier to eat, a savory soufflé is the perfect dish to bring to any occasion.

Ingredients (7)

Main ingredients

- 1 and 1/2 cups shredded cheese, divided
- 6 eggs, lightly beaten
- 1 cup milk
- 6 cups cubed white bread or challah, crusts removed
- 4 tablespoons chopped scallions
- salt, to taste

black pepper, to taste

Start Cooking

Prepare the Souffle

1. Spray a nine-inch baking pan or casserole dish with cooking spray.
2. In a mixing bowl, combine eggs with milk and stir well.
3. Place a third of the shredded cheese in the bottom of the baking pan and cover with half the bread cubes. Sprinkle with another third of the cheese and season with salt and pepper. Add half the chopped scallions and repeat layers: bread, cheese, seasonings, and scallions.
4. Pour egg-milk mixture over all and cover tightly with foil. Refrigerate overnight, or for six hours.
5. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Uncover pan and bake for half an hour or until golden brown and puffed.

Note:

Check with your rabbi for the correct blessing on this dish.

Tip:

You can cut in sun-dried tomatoes or finely chopped jalapeno peppers for a more interesting flavor; sprinkle in together with scallions.