



# Noreen's Kitchen

## Broccoli Soufflé

### Ingredients

1 bag 12 to 16 oz frozen broccoli florets (thawed)	1 teaspoon onion powder
1 cup small curd cottage cheese	1/2 teaspoon salt
3 large eggs beaten	1/2 teaspoon black pepper
1 cup shredded cheddar cheese	1/8 teaspoon grated or ground nutmeg
1 cup shredded Monterey Jack Cheese	Dash of hot sauce (optional)
1/4 cup flour	

### Step by Step Instructions

Preheat oven to 350 degrees.

Beat eggs and cottage cheese together in a large bowl.

Add seasonings and stir well.

Add shredded cheese and thawed broccoli and stir to combine.

Pour mixture into a greased 3 quart casserole dish and spread evenly.

Bake for 45 minutes to an hour or until a knife inserted in the center comes out clean.

Remove from oven and allow to cool for ten minutes before serving.

## **Enjoy!**