

Spinach Souffle

Description

Serves 4. Light and airy, our Spinach Soufflé is a welcome addition to any meal, whether served as a side dish or as a meatless main course.

Cooking Instructions

This is an all-in-one dish.

Spinach Soufflé Cooking Method – Choose One:

Freezer to Oven: Preheat oven to 350F. Bake, uncovered, for 50-60 min or until set. Let stand for 5 min before serving.

Thawed to Oven: Preheat oven to 350F. Bake, uncovered, 30-35 min or until set. Let stand 5 min before serving.

Internal Temperature: 160F.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

Nutritional Information

Per Serving: Coming soon.

Contains: Dairy. Wheat. Eggs.

Lifestyle: Nut-Free. No Added Sugar.

Ingredients: spinach, eggs, parmesan cheese, milk, diced onions, sour cream, flour, garlic, nutmeg, salt.

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary. Serving size: 4 servings per dish.



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