

# BUTTERNUT SOUFFLE

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## Ingredients

2 x 2 pound Butternut Squash

1 ½ Cups Ricotta Cheese

2 large Eggs

3 teaspoons Marjoram

1 Tablespoon + 2 teaspoons Salt

½ Cup Breadcrumbs

## Directions

Oven 375F

Peel & dice Butternut and bring to a boil with 4 Cups Water and 1 Tablespoon Salt. Reduce heat and simmer for about 15 minutes. Strain and let drain well.

Crack 2 Eggs into a stand-mixer bowl and use the whisk attachment to beat for 1 minute. Add Ricotta Cheese, Salt & Marjoram and beat for 2 minutes on medium speed.

Pour in the cooked Butternut Squash and mix well on medium-low speed for a few minutes.

Use cooking spray to coat a 9 x 4 inch round soufflé dish and then dust with ¼ Cup Breadcrumbs.

Pour in Butternut Ricotta Souffle mixture and then top with remaining Breadcrumbs.

Bake uncovered in oven for 35-40 minutes.