

Not-Your-Grandma's Matzah Farfel Stuffing

2 medium onions, diced
2-3 stalks celery, finely chopped
2 teaspoons kosher salt
3 teaspoons (1 tablespoon) extra-virgin olive oil
1/3 cup (or more, to taste) fresh parsley, finely chopped
1/3 cup (or more, to taste) fresh dill, finely chopped
3 cups farfel (see notes)
2 cups vegetable stock (see notes)
1/2 teaspoon black pepper
1 tablespoon onion powder
1/2 tablespoon paprika

Preheat oven to 400 degrees.

Warm up a small sauté pan on high and pour two teaspoons of olive oil into the cold pan. When you see wisps of smoke coming up, put in the onions and one teaspoon of salt. Turn the heat down to medium-high. Let the onions cook for five minutes. Stir occasionally.

Add the celery along with another teaspoon of salt and cook for another 10 minutes until the vegetables are very soft and translucent.

In a very large bowl, mix the farfel, onion, celery, parsley, and dill. Stir vigorously to combine. Add the broth and stir.

Add the pepper and paprika and stir again so everything is combined. Let the mixture sit for five minutes in the bowl. All of the liquid should be absorbed after the five minutes.

Use an oil-spray (no propellants are better) on a 9x13 dark metal or disposable aluminum pan, so every surface is nicely coated. Spoon the farfel mixture into the pan.

Bake uncovered for 30 minutes on the middle rack until golden brown.

Makes eight generous servings.

Notes:

- If you don't want to buy farfel, just put some matzah in a food processor and crush it into small pieces. Or put the matzah in a plastic bag and use a rolling pin to crush it into small pieces.
- On Passover, instead of vegetable stock, take the soup packet from a matzah ball soup mix, and make it into stock. It's usually 2.5 quarts of water for one packet.