

Farfel & Cheese

This is a kid-friendly “macaroni and cheese” substitute. It is rich, so it would make a good side dish with fish, veggies.

4 large eggs

3 cups matzo farfel

1- 1 1/2 cup sour cream (adjust to personal taste)

6 TBS butter (adjust to personal taste)

2 cups milk

1 tsp salt

¼ tsp pepper

½ lb diced or shredded cheddar cheese

1. Beat 3 of the eggs & pour over farfel. Mix well and pour into greased casserole
2. Add cheese to farfel mixture
3. Whisk sour cream and melted butter together. Add milk, remaining egg, salt and pepper
4. Pour over the casserole.
5. Cover and bake at 350 for 30 minutes. Uncover & let brown another 10-15 minutes

Source: 2022 Sisterhood Passover Recipe Exchange