

FRITADA DE ESPINACA (Sephardi Crustless Spinach Quiche for Pesach)
(Dairy)

From *The Jewish Holiday Cookbook*, by Gloria Kaufer Greene
A family favorite all year round, submitted by Susan Lewis

(Note from author: When baked in a 9 by 13 inch baking pan, this fritada is about ½ inch high. If preferred, it can be baked in a 9-inch square pan to produce a higher fritada that is served in smaller squares. Note from Susan: I bake it in a round pyrex pie pan (about 9 ½ inch diameter); it puffs up and looks pretty; sinks a little bit after out of oven; I cut pie-shaped pieces that are nice and thick.)

4 large eggs, lightly beaten
2 10-ounce packages frozen chopped spinach, thawed and drained of excess liquid, but not squeezed dry
½ cup matzo meal
6 ounces cheese, such as Swiss, Muenster, mozzarella, or kaskaval (the Sephardic favorite), grated (1 ½ cups packed) (I use shredded mozzarella)
¼ cup grated Parmesan or Romano cheese (or more of the same cheese as above)
1 cup small-curd cottage cheese
About ¼ teaspoon salt (I omit this)
¼ teaspoon ground black pepper
(I also use a dash of nutmeg)
About 2 tablespoons vegetable oil for the pan (1T is enough for 9 inch pan)

In a large bowl, beat the eggs until they are well blended. Add the remaining ingredients, except the oil, and stir well. Coat the bottom and sides of the pan with the oil. Evenly spread the spinach mixture in the pan and smooth the top.

Bake the fritada in a preheated 375-degree oven for 40 to 45 minutes, or until it is golden brown and firm. Let it rest for about 5 minutes before serving. Or let it cool longer and serve at room temperature.

Makes about 6 main-dish servings, or 8 to 10 side-dish servings.