

Mina de Espinaca y Tomat (Spinach-Tomato Matzah “Lasagna”)

During Pesakh, Sephardic Jews, particularly those from Turkey and Greece, enjoy many different types of *minas*. Each “pie” has a base and often a top of softened matzot, with various fillings sandwiched in between. *Minas* are particularly convenient in that they can be made ahead and reheated.

makes 8 servings

7 sheets plain whole matzah
margarine or oil for the pan
4 tablespoons olive oil
2 medium onions, chopped
4 garlic cloves, minced
2 14 oz cans chopped tomatoes
2 10 oz bags frozen chopped spinach
2 teapoons dried basil leaves
salt and pepper to taste
4 large eggs, beaten
3 cups grated mozzarella cheese

Soak matzah in warm water for 2-3 minutes, lift carefully from water and set on paper towels to drain.

Coat a 9 x 13 inch baking dish with margarine or oil thoroughly; set aside. Saute onion and garlic in 4 tablespoons olive oil over medium heat five minutes or until tender. Add tomatoes and their juice, along with drained spinach and basil. Cook for 5 minutes or until most of the liquid is evaporated. Add salt and pepper to taste, remove from heat.

Preheat oven to 375 degrees.

Pour beaten eggs into a large platter with a slightly raised edge. Carefully coat both sides of each soaked matzah with egg, lifting so that excess egg drains off.

Place two sheets of matzah in bottom of pan (break pieces of a third to fill in gaps). Spoon half of the spinach mixture, with juices, evenly over the matzah in the dish. Sprinkle a third of the grated cheese over it.

Add more egg-coated matzah (two and a bit more sheets should do it).

Top that with the rest of the spinach mixture, then 1/3 of the cheese. Finish with another layer of egg-coated matzah (the last 2 whole sheets and whatever other bits you still have) and top with the last 1/3 of the cheese.

Bake the mina at 375 degrees for 20-25 minutes, or until it bubbles.