



## Matzagne, by Holly Daniel Sanghvi

Serves: 6

### Ingredients

- 1/2 an onion, chopped
- 3 celery ribs, chopped
- 3/4 cup mushrooms, chopped (optional)
- 3-4 cloves garlic, pressed or minced
- (2)18oz jars of pasta or marinara sauce
- 6oz old red wine, or 1/4 cup balsamic vinegar
- 1 tablespoon fennel powder
- 1 teaspoon cinnamon
- 1/4 teaspoon allspice
- A pinch of cayenne or hot sauce like Tapatio
- 1/2 bag ground meatless product (or use browned real meat)
- 1/2 bag chopped frozen spinach
- 4 matzo boards

### Instructions

1. Sauté onion and celery till caramelized (almost burned) - the smokiness gives depth to the sauce. If using mushrooms, add about half way through the onion/celery sauté. Add garlic in after the onion and celery are caramelized. Add one jar of pasta sauce, red wine (or vinegar) and fennel, cinnamon, allspice and cayenne. Then add in meatless product or browned meat and chopped spinach. Allow to cook at a low boil for 5 or 10 minutes.
2. Pour 1/4 jar marinara sauce into base of square 8X8 baking pan that fits a matzo board. You can break matzo and puzzle it if needed.
3. Float matzo board on top of sauce, pour a little more on and baste around the top of matzo to cover it with a thin layer of sauce.
4. Add 1/3 of simmering sauce, sprinkle on mozzarella, parmesan and/or cheddar.
5. Put another matzo board on top of that gently pressing down, baste with marinara and repeat layering two more times. For the top, you can pour the rest of the sauce on top, and add more cheese than under layers. It will seem too liquid, but it's fine. Sprinkle Italian seasoning or basil all over top. Cover with foil. Let sit 15 minutes to soften the matzo.
6. I put toothpicks in corners to keep the foil off the top and bake at 375 degrees for 55 minutes to 1 hour.

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## Matzo Granola Crunch

Serves: 4 - 6

### Ingredients

- 3-4 boards matzo, *farfelled*
- 1/2 cup chopped nuts - walnuts, hazelnuts, pecans, or almonds (could use more)
- 6 tablespoons margarine or butter (3/4 stick)
- 1/4 cup brown sugar (light or dark)
- 3/4 cup semisweet or bittersweet chocolate chips (could use less)
- 1/4 tsp salt (you can use more or less salt, to your personal taste)

### Instructions

1. Preheat the oven to 350 degrees.
2. Line a cookie or baking sheet (approx 12 X 17 inches) with parchment paper
3. Spread the crushed-up matzo farfel and nuts on the parchment.
4. Heat the butter and sugar in a small saucepan on medium heat just until it boils. Be sure it is well mixed together, then pour it all over the matzo and nuts, using a spatula or wooden spoon to mix it around.
5. Bake for about 10 minutes (it will be bubbling), turn the oven off and remove the tray.
6. Mix the matzo nut mixture around to be sure the butter/sugar mixture is coating it. Now sprinkle the chocolate chips all over the matzo and return the pan to the oven (heat turned off) for two minutes. This will melt the chips enough so you can easily spread them all over.
7. Remove after two minutes and spread the chips with a spatula or wooden spoon.
8. If you are using salt, sprinkle the sea salt all over.
9. Refrigerate for at least a 1/2 hour or until it is firm. You can also keep it in the refrigerator for several days or even freeze it for later use. Once it's chilled, it will stick together – just break it up with a wooden spoon or your hands – you'll have granola size pieces.

### Notes

Top your ice cream, yogurt or pudding, eat as is as a sweet snack. Serve alongside fresh fruit or make a [fruit compote](#) and pair the two for a nice texture.

[Original chocolate matzo recipe](#)

# OMG!

## yummy

### Savory Farfel Kugel

Serves: 8

#### Ingredients

- 4 boards of matzo, farfelled
- 1.5 cups chicken stock or water
- 1 medium onion, diced
- 1-2 tablespoons olive oil or butter
- 1 tablespoon za'atar or dried thyme
- 3 eggs, separated
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- ¼ cup chopped fresh parsley
- 1 medium carrot, shredded (about ½ cup)

#### Instructions

1. Pour the stock over the farfel in a medium sized bowl and let it sit.
2. Sauté the onions with the za'atar or thyme and olive oil.
3. While the onions are sautéing, lightly beat the egg yolks, whip the egg whites, chop parsley and shred carrot.
4. Add the salt and pepper, egg yolks, chopped parsley, shredded carrot and sautéed onion to the farfel and mix well. Then fold in the egg whites.
5. Pour the mixture in a greased 8X8 pan and bake for about 30 minutes at 350 degrees.
6. If you want, while the oven is preheating you can preheat the 8X8 pan with a bit of olive oil in it before you pour in the farfel mixture. It helps the crust crisp up. If you do it, be really careful handling it while you add in the farfel mixture and return it to the oven.
7. At the very end, turn on broil for about 3 minutes to give it a nice crispy top.
8. Also optional, brush the top with a bit of olive oil right before you broil it to encourage crispness and browning.

#### Notes

Reheats really well. Crisps up and stays moist.

[All of my other kugel and Passover recipes](#)



## [Small Batch Charoset](#) (on my blog)

Serves: 4

### Ingredients

- 1 medium sized apple, peeled, cored, chopped
- Juice of 1/4 of a lemon
- ½ cup walnuts, chopped and toasted
- ¼ cup currants (optional)
- ½ teaspoon cinnamon
- 2 – 3 tablespoons of kosher wine or red wine
- ¼ teaspoon orange zest (optional)

### Instructions

1. Chop and toast your walnuts
2. Peel, core and chop your apple
3. Sprinkle the apple with a bit of lemon juice to retard any browning
4. Once the walnuts have cooled a bit, mix with the apples and if using, add the currants
5. Add cinnamon and wine, orange zest if using.
6. Mix and taste for flavor, adjust if needed.

### Notes

Charoset gets better tasting with time so feel free to make this recipe hours or even a day in advance. Leftovers also keep well.

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