

Savory Matzo Brei with Mushrooms and Sage

Recipe by Jackie Topol, MS, RD

Makes 1 serving

Ingredients:

1 Tbsp avocado oil
1 small shallot, diced
1 cup sliced baby bella, cremini or white button mushrooms, packed
Salt and pepper to taste
1 Tbsp chopped fresh sage (or 1 tsp dried)
2 eggs
2 sheets matzo
1 tsp coconut aminos
2 tsp nutritional yeast or parmesan cheese
Optional topping: 1/4 avocado

Directions:

1. In a medium skillet, sauté shallot in vegetable oil over medium heat until shallots begin to soften, about 3 minutes.
2. Add mushrooms and a pinch of salt and pepper, then stir to combine. Cook stirring occasionally for 3 minutes then add sage and cook for another 2 minutes, until mushrooms wilt.
3. Beat eggs in a bowl and set aside. Run matzo under warm water for a 30 seconds until it slightly softens then break up the sheet into pieces 1/2 to 1 inch large, right into bowl with eggs. Toss the matzo with eggs then add to pan with vegetables. Add coconut aminos and stir well to combine everything.
4. Cook matzo brei until eggs are cooked through. Take the pan off the heat and add in nutritional yeast/parmesan.
5. Readjust seasonings if needed and serve.

Quinoa Salad with Hazelnuts, Apple, and Dried Cranberries

Recipe from Food52

Serves 4

Ingredients:

1 cup quinoa, rinsed well
1 1/2 cup water, for quinoa
1 tablespoon olive oil
1 small onion, finely diced
2 stalks of celery, finely diced
1 cup hazelnuts, toasted, de-skinned and chopped
1 bunch (about 5 to 6) green onions, chopped (green parts only)
1/2 cup dried cranberries, chopped * see note
1 bunch flat leaf parsley, thoroughly rinsed and chopped
1 gala apple (really, any kind of apple will do)
1 large lemon, juiced
Generous drizzle of any kind of oil (I like hazelnut)
Fine sea salt and freshly ground black pepper to taste

Directions:

1. Preheat your oven to 325° F and toast your hazelnuts for about 7 to 10 minutes. Let them cool completely. You should begin to hear their skins crackle while cooling; this is a good sign!
2. Meanwhile, cook your quinoa. Importantly, rinse it well! Boil the water with a pinch of salt, and add your rinsed quinoa. Turn your stove down to medium-low and let it cook for roughly 15 minutes, or until the water is absorbed. Fluff quinoa with a fork, and let it cool in the fridge.
3. Going back to the cooled, toasted hazelnuts; remove the skins. Chop the hazelnuts up, leaving them in large pieces.
4. Preheat a skillet with 1 tablespoon of oil and soften your finely chopped onion and celery. Season with a pinch of salt and pepper to taste. Try not to brown them, 5 to 7 minutes on medium—low heat should do the trick. Set aside in a large salad bowl.
5. Rinse your parsley well and chop it finely followed by your dried cranberries and green onions. Add all this to the onion and celery mixture.
6. Core and dice the apple, put your apple chunks in the bowl with the other ingredients. Squeeze the entire lemon over the apple to season the salad and prevent the apple from turning brown.
7. Add your quinoa and hazelnuts to the mixture, drizzle with the oil. Add salt and pepper to taste. Season with more lemon juice if you like.
8. Mix well and cool completely. Allow the flavors to meld for 20 minutes before serving!

Herbed Horseradish Salad with Almond Crunch Topping

Recipe by Micah Siva, RD, from *Nosh: Plant-Forward Recipes Celebrating Modern Jewish Cuisine*

Serves 4

Ingredients:

Almond crunch topping

¼ cup extra-virgin olive oil
½ cup almond flakes
2 tablespoons fennel seeds
4 garlic cloves, thinly sliced
1 tablespoon sunflower seeds
½ teaspoon sea salt

Dressing

1 teaspoon lemon zest
¼ cup lemon juice
2 tablespoons prepared horseradish
1 tablespoon maple syrup or honey
½ cup olive oil
Salt & pepper

Salad

4 cups torn butter lettuce
1 fennel bulb, cored and thinly sliced
1 head radicchio, thinly sliced
½ English cucumber, seeded and cut into ½-inch pieces
½ cup chopped fresh parsley
¼ cup chopped fresh dill
¼ cup chopped fresh basil
¼ cup chopped fresh chives

Directions:

Make the almond crunch

in a small saucepan over medium heat, combine the olive oil, almond flakes, fennel seeds, sliced garlic, and sunflower seeds and cook until the almonds and garlic begin to brown, 4 to 5 minutes. The garlic should be crisp. Remove from the heat, add the sea salt, and mix well.

Transfer the mixture to a heatproof dish and let cool to room temperature. Transfer to an airtight jar or container and store in a cool, dark place for up to 3 days.

Make the dressing

In a small bowl, whisk together the lemon zest, lemon juice, horseradish, and maple syrup. Slowly drizzle in the olive oil and whisk until combined. Add salt and pepper to taste.

Make the salad

Combine the butter lettuce, fennel, radicchio, cucumber, parsley, dill, basil, and chives in a large bowl.

Toss with the dressing and the almond crumble before serving.

Note: This recipe is a great way to use up leftover herbs. Feel free to substitute any fresh, leafy herbs you have on hand, like mint, tarragon, or cilantro.

Variation: The magic in this recipe lies in the almond crunch topping, which is a Passover-friendly crouton alternative. Substitute your favorite chopped nuts for the almonds, add a thinly sliced shallot, or add a chopped chili pepper for a little extra heat. If you don't eat kitniyot during Passover, omit the fennel seeds and sunflower seeds and replace them with additional Passover-friendly nuts like cashews or pistachios.

Chicken Marbella

Ina Garten

Serves 6

Ingredients:

½ cup olive oil

½ cup red wine vinegar

1½ cups large pitted prunes

1 cup large green olives, pitted, such as Cerignola

½ cup capers, including the juices (3½ ounces)

6 bay leaves

1½ heads of garlic, cloves separated, peeled, and minced

¼ cup dried oregano

Kosher salt and freshly ground black pepper

2 (4-pound) chickens, backs removed and cut in 8 pieces

½ cup light brown sugar, lightly packed

1 cup dry white wine, such as Pinot Grigio

Directions:

Combine the olive oil, vinegar, prunes, olives, capers, bay leaves, garlic, oregano, 1 tablespoon salt, and 2 teaspoons pepper in a large bowl. Add the chicken to the marinade. (You can also place the chicken and marinade in a 2-gallon plastic storage bag and squeeze out the air to make sure the chicken is fully covered with the marinade. Refrigerate overnight, turning occasionally to be sure the marinade is getting into all of the chicken pieces.

Preheat the oven to 350 degrees.

Place the chicken, skin side up, along with the marinade in one layer in a large (15 × 18-inch) roasting pan, sprinkle with the brown sugar, a little salt and pepper, and pour the wine around (not over!) the chicken. Roast for 45 to 55 minutes, until the internal temperature of the chicken is 145 degrees. Remove the pan from the oven, cover tightly with aluminum foil, and allow to rest for 10 to 15 minutes. Discard the bay leaves. Transfer the chicken, prunes, and olives to a serving platter and serve hot with the pan juices.

Moroccan Charoset “Truffles”

Recipe by Jennifer Abadi, from *Too Good To Passover: Sephardic & Judeo-Arabic Seder Menus and Memories from Africa, Asia and Europe*

Serves 12

Ingredients:

1 cup walnuts
1/2 cup slivered almonds
12 large Medjool dates or 20 regular sized dates, pitted and cut into large pieces
1/2 cup golden raisins
1/2 cup dark raisins
3 to 4 tablespoons sweet Passover wine, such as Manischewitz
Cinnamon (for rolling and dusting the outside)

Directions:

1. Place the walnuts and almonds in the food processor and pulse until coarsely ground, but not into a meal-like consistency (about 30 seconds).
2. Add the dates and raisins and combine in the food processor for about 30 seconds.
3. Add the wine and pulse until the mixture becomes a soft paste.
4. Taking one level tablespoon (or mini melon ball scoop) at a time, roll the thick paste into 1-inch balls* (if the paste is sticking too much to your hands, try dipping your hands in cold water and then rolling them).
5. When all of the balls have been rolled, pour a couple of tablespoons of ground cinnamon onto a small plate and gently roll each ball in the cinnamon to lightly coat the outside. (You can also dust your hands with cinnamon and then roll each ball again between your palms to lightly coat, whichever way is easier.)
6. Serve haroset balls at room temperature stacked in a small decorative bowl or on a small platter alongside tea matzahs. Store balls in a tightly covered plastic container between layers of parchment or wax paper in the refrigerator for up to three days, or the freezer for up to one month.

*Note: If you wish to serve the mixture in the more common way of a paste in a bowl, then add a little more wine or warm water to make a bit smoother and softer for spreading.