

Matzo Kugel with Vegetables

The Easy Way Out Of Passover Cookbook

Mindy Ginsberg

6 matzos
2 tbsp oil
2 onions, diced
2 tsp paprika
½ lb (250 grams) mushrooms, sliced
4 eggs, lightly beaten
2 carrots, peeled and grated
1 cooking apple, grated
2 tbsp grated walnuts
¼ cup orange juice
1 tbsp sugar
1 tsp salt
¼ tsp pepper
½ tsp ginger

Preheat oven to 350°F (180°C)

Soak matzos in warm water for about 10 minutes. Drain and squeeze out water.

Place in large bowl. In a saucepan, heat and sauté onions for about 10 minutes; stirring occasionally. Add paprika a few minutes into the sautéing. Add mushrooms and continue sautéing for another 10 minutes, stirring occasionally.

Add the onion and mushroom mixture to matzos, together with eggs, carrots, apple, walnuts, orange juice, sugar and seasoning.

Place in a flat, greased baking pan and bake for about 45 minutes.