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CARROT KUGEL

A side dish for your seder meal

INGREDIENTS

- 1 cup matzo meal
- 2 lbs carrots (2.5 cups mashed cooked carrots)
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 1 tsp salt
- 3/4 cup melted butter
- 3 eggs, separated
- 3 drops lemon juice

RECIPE INFO

- Serves 9 people
- Dairy dish, can be made parve

PROCEDURE

01

Boil carrots until soft and mash.

02

Mix sugars and add to carrots. Add butter, egg yolk, matzo meal, and salt.

03

Beat egg whites and fold egg whites into carrot mixture.

04

Pour into greased 9' x 9' dish and bake for 45 minutes at 375 degrees.



SPINACH QUICHE

A side dish for your seder meal

INGREDIENTS

- 1 10 oz pkg frozen chopped spinach
- 1/2 cup (1 stick) butter
- 3 large eggs, beaten
- 1 cup milk
- 1/2 lb cheddar cheese, grated
- 1 cup matzo meal
- 1 cup chopped onion
- 1 tsp baking powder
- 1/2 tsp salt

RECIPE INFO

- Serves 12 pieces
- Dairy dish, cannot be made parve

PROCEDURE

01

Cook spinach according to package directions and drain.

02

Preheat oven to 350 degrees. Grease 13" x 9" glass dish, then melt butter in dish in oven. Remove from oven.

03

Combine remaining ingredients with spinach and mix well. Turn into pan with melted butter and spread evenly.

04

Bake 30 minutes. Cool 5 minutes before cutting and serving.



MATZO BALL SOUP

A year round Pesach favorite

INGREDIENTS

Matzo Balls:

- 1 cup matzo meal
- 4 large eggs
- 1/4 cup vegetable oil
- 1 1/4 tsp kosher salt

Soup:

- 1 box chicken broth
- 2 carrots, peeled and chopped
- parsley, chopped for garnish

RECIPE INFO

- Makes 15 matzo balls
- Meat dish, can be made parve (sub veggie broth)

PROCEDURE

01

Mix matzo ball ingredients together. With wet hands, shape into balls.

02

Bring a large pot of salted water to a boil. Add matzo balls to water and reduce to a simmer. Cover pot and cook matzo balls until cooked through and starting to sink, 20–25 minutes.

03

Bring broth to a boil in a large saucepan. Add carrots; season with salt. Reduce heat and simmer until carrots are tender, 5–7 minutes.

04

Transfer matzo balls to the broth and serve, garnishing with chopped parsley.



TZIMMES CHICKEN

A main dish mashup

INGREDIENTS

- 8 pieces chicken
- 4 tsp kosher salt, divided
- 1/2 cup + 2 tbsp honey
- 1/2 cup olive oil
- 1/2 cup fresh lemon juice
- 2 tsp ground pepper
- 2 tsp cinnamon
- 1 tsp cumin
- 1/4 tsp cayenne pepper
- 2 lb carrots, quartered
- 1 large red onion, cut into 1/2" wedges
- 12 garlic cloves, peeled
- 1 cup dried apricots
- 1 cup dried prunes
- 20 sprigs thyme
- 1 1/2 cups dry white wine

RECIPE INFO

- Serves 8-10 people
- Meat dish, cannot be made parve

PROCEDURE

- 01** Arrange racks in top and lower thirds of oven; preheat to 400°F. Season chicken pieces with 2 tsp. salt.
- 02** Whisk honey, oil, lemon juice, and spices in a bowl. Add chicken pieces, carrots, onion, garlic, apricots, prunes, and thyme and toss to combine. Divide everything but chicken between 2 rimmed baking sheets. Stir wine and 1/2 cup water in a 2-cup measuring cup, then pour half over each sheet.
- 03** Cover sheets tightly with foil. Roast 15 minutes, then remove from oven. Remove foil, divide chicken between sheets, and continue to roast until carrots are fork-tender, chicken is golden brown and registers at 165°F, 30–35 minutes. Transfer food and juices to serving platter.

CLASSIC CHAROSET

A Passover must-have



INGREDIENTS

- 6 tart apples, cored, peeled, and grrated
- 2 cups blanched almonds, chopped
- 2 cups walnuts, chopped
- 3 tbsp sugar
- 1 tsp cinnamon
- 1 tsp ginger
- 4 tsp lemon juice
- Passover wine, as needed for consistency

RECIPE INFO

- Easy to make
- Keeps well in fridge
- Can sub wine for grape juice

PROCEDURE

01

Combine nuts in the food processor to grind. Take them out and set aside.

02

Then add apples and grind. Combine all ingredients until mixture is thick enough to keep shape when served on a piece of matzo.



APPLE & ALMOND CAKE

A dessert for you seder meal

INGREDIENTS

Apple Puree:

- 3 tart apples
- 1 tbsp lemon juice
- 2 tsp sugar

Cake:

- 8 large eggs
- 3 1/4 cup ground almonds
- 1 3/4 cup fine sugar
- 1/2 cup sliced almonds
- 1 tsp powdered sugar for decorating

RECIPE INFO

- Serves 12 slices
- Parve dish
- Requires stove & oven

PROCEDURE

- 01** Peel and core the apples and chop coarsely. Mix in pan with lemon juice and sugar on medium heat and bring to a boil.
- 02** Cover and cook for about 10 minutes or until you can mash through apples with a fork. Set aside to cool.
- 03** When cooled, add with first 4 cake ingredients into a food processor and puree.
- 04** Pour mix into a 10" springform pan that has been greased and lined with parchment paper. Sprinkle top with almonds and bake for 45 minutes at 350 degrees. Let cool and top with powdered sugar before serving.