



Asparagus Matzah Brei

Makes: 6 servings
Prep Time: 10 minutes
Total Time: 20 minutes

- 1/2 pound thin to medium asparagus plus 3 extra stalks
- 3 tbsp unsalted butter or olive oil
- 1 cup onions, thinly sliced
- 5 sheets matzah, broken into approximately 2- x 2-inch pieces
- 6 large eggs, beaten
- Kosher salt and freshly ground pepper to taste
- Freshly grated Swiss cheese, optional

Snap the ends off of the asparagus where they break naturally. Cut all asparagus except 3 stalks into 1-inch lengths. Set aside the 3 stalks. Steam or boil asparagus until just cooked, about three minutes. If boiling, refresh in a bowl of ice water and then drain. Dry well.

Heat 1 tablespoon butter or oil in a large non-stick skillet over medium low heat. Add onions and cook until golden, about 5 minutes. Remove onions from the skillet and combine with the asparagus. Wipe out the skillet.

Meanwhile, place 3 stalks of asparagus on a microwavable plate and microwave for 1 minute.

Soak matzah in a bowl of hot water for about 1 minute. Drain and squeeze as much water out of the matzah as possible and place in a large bowl. Mix the eggs with the matzah. Season with salt and pepper. Stir in the asparagus and onions.

Heat the remaining 2 tablespoons of butter or oil in skillet over medium-high heat. Place the three remaining stalks of asparagus decoratively in the skillet. Carefully add the matzah mixture and cook until the mixture sets on the bottom and around the edges. Holding a large plate over the skillet, flip both the plate and skillet together so that the matzah brei is on the plate. Gently slide it back into the skillet to cook, about 5 minutes. When nicely browned, slide onto serving platter. Cut into wedges and serve.