



Mexican Matzah Brei

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 20 minutes

Total Time: 25 minutes

Ingredients

- 2 tbsp vegetable oil
- 1 medium yellow onion, diced
- 4 matzah boards, broken into 1 inch pieces
- 6 eggs, lightly beaten
- 1 & 1/2 cup grated sharp Cheddar cheese
- 1/2 cup salsa
- 1 avocado, sliced
- 1/4 cup crumbled queso fresco
- 2 tbsp chopped cilantro

Instructions

Heat the oil in a 10-inch nonstick skillet over medium heat. Add the diced onion and sauté over medium-low heat until lightly browned, about ten minutes.

Meanwhile, place the broken pieces of matzo in a colander and bring a kettle of water to a boil. Slowly pour the boiling water over the matzo until all the pieces are soaked. Drain in the colander, shaking gently.

Beat together the eggs and cheese in a large bowl. Add the damp matzo to the egg mixture in the bowl. Pour the egg and matzo mixture into the skillet with the onions.

Cook the matzah brei over medium-low heat, stirring as needed, just until the eggs are set.

Arrange the matzah brei on a large plate and pour the salsa over it. Garnish with avocado slices, crumbled queso fresco and chopped cilantro. Serve hot and pass extra salsa on the side.