



Savory Matzah Farfel Kugel

Makes: 8 servings

Prep Time: 20 minutes Cook Time: 33 minutes

Total Time: 53 minutes

Ingredients

- 4 boards of matzah
- 1 & 1/2 cups chicken, vegetable or beef stock or water
- 1 medium onion, diced
- 1 tbsp olive oil
- 1 tbsp za'atar or dried thyme
- 3 eggs, separated
- 1 tsp kosher salt
- 1 tsp black pepper
- 1/4 cup chopped fresh parsley
- 1 medium carrot, shredded (about 1/2 cup)

Instructions

Preheat the oven to 350°F. Put matzah boards in a sealable baggy, force all the air out and close it tight. Smash the matzah using a rolling pin to "farfel" it. The pieces should be about 1/4-inch in size.

Pour the stock over the farfel in a medium sized bowl and let it sit.

Heat the olive oil in a medium skillet over medium heat. Sauté the onions with the za'atar or thyme until softened and barely starting to brown, about 4 to 5 minutes.

While the onions are sautéing, lightly beat the egg yolks and whip the egg whites until firm peaks form.

Add the salt and pepper, egg yolks, chopped parsley, shredded carrot and sautéed onion to the farfel and mix well. Then fold in the egg whites.

Pour the mixture in a greased 8-inch square pan and bake for about 30 minutes. If you want, while the oven is preheating you can preheat the pan with a bit of olive oil in it before you pour in the farfel

mixture. It helps the crust crisp up. If you do it, be really careful handling it while you add in the farfel mixture and return it to the oven.

Remove from oven and turn oven to broil. If you are using a glass baking dish, skip this next step and see Chef's Notes below.

Brush the top of the kugel with a bit of olive oil right before you broil it to encourage crispness and browning. Put kugel back in oven for 3 minutes until crisp.

Chef's Notes:

Do not broil in a glass baking dish. They can shatter. Use ceramic, porcelain or a metal baking dish to broil.

If you are using a glass pan, brush a bit of oil on the top before baking to get an extra crispy top, instead of broiling at the end.

Recipe by OMG! Yummy