



Matzah Rosti with Eggs, Arugula & Cheese

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 10 minutes

Total Time: 20 minutes

Ingredients

- 4 matzah, broken in 1-inch pieces
- 8 eggs
- 1/4 + 1/8 tsp salt, divided
- 4 cups baby arugula
- 3 tbsp olive oil, divided
- 1 tsp balsamic vinegar
- 1/8 tsp black pepper
- 3/4 cup part skim ricotta
- 2 tbsp crumbled feta cheese (or more to taste)

Instructions

Preheat the oven to 350°F. Coat a baking sheet pan with cooking spray.

Add 3/4 cup warm water to the broken matzah and toss. Allow to sit 3-5 minutes, until the water is absorbed.

Beat 4 of the eggs lightly with a fork, stir in 1/4 teaspoon salt and the pepper, and add to the matzah. Toss the mixture well, and then occasionally for the next 5 minutes to allow some of the egg to be absorbed.

Meanwhile, toss the arugula with 1 tablespoon of the oil, the vinegar, and the remaining 1/8 teaspoon salt.

Heat 1 tablespoon of the oil in a large nonstick skillet over medium heat. Add the matzah mixture and press it lightly into an even disc in the pan. Cook until the bottom is browned and the mixture holds together well when you shake the pan, about 5 minutes. Place the sheet pan (sprayed side down) over the skillet and invert the rosti onto the pan. (The browned side will face up.) Spread the top evenly

with the ricotta and place in the oven for 5 minutes.

Meanwhile, heat the remaining 1 tablespoon olive oil in the skillet. Crack the remaining 4 eggs in the skillet and cook them, sunny side up, until the whites are just cooked through and the yolks still runny, about 3 minutes.

Cut the rosti into four wedges and place each on a plate. Top with the arugula and then an egg; sprinkle with the feta and serve immediately.

Recipe by A Sweet and Savory Life