

15 Recipes
**FOR A MODERN
PASSOVER**



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INTRO

Holiday celebrations are beautifully tied to traditions that persist year after year. The same sounds, tastes, smells and songs are what make holidays comforting and connect us to our roots. But sometimes you also want to add a new custom or recipe, a slight twist, something different on the table to compliment these other delectable traditions. That was our inspiration for curating this group of 15 fresh Passover recipes that we hope inspire you for your holiday. Whether it's a vegetarian dish for your seder or a snack during the week, these recipes are some of our favorites that give a modern taste to Passover.

Special thanks to the authors of these delicious recipes including Crystal Rivera, Vicky Cohen and Ruth Fox, Sonya Sanford, Doreet Jehassi, Leanne Shor, Emmanuelle Lee and Sheri Silver. Thanks also to our staff for putting together this beautiful ebook including Grace Yagel, Abby Seitz and Caleb Guedes-Reed.

Wishing you a delicious celebration surrounded by people you love and traditions that connect you.

Happy Passover,

- *The Nosher and JTA teams*



PHOTO: CRYSTAL RIVERA

CHICKEN SOUP WITH CARAMELIZED CABBAGE MATZAH BALLS

Crystal Rivera

YIELD 4-6 SERVINGS

Cabbage has been trending for the past year or so, and what better way to add a little extra flavor into your Passover meal than some caramelized cabbage matzah balls? These matzah balls can pair with any broth you like — including, of course, classic chicken soup. For light and fluffy matzah balls, I like to fold in furiously whisked egg whites. The other most important tip for extra light matzah balls is to always handle them with care. Dip your hands in cold water and gently form them into small, walnut-sized balls.

INGREDIENTS:

For the chicken stock:

- 5 quarts of water
- 1 4-5 pound whole chicken, preferably organic
- 2-3 carrots, halved
- 2 ribs of celery
- 1 medium parsnip, halved
- 1 Vidalia onion, skin-on, quartered
- 1 small head of garlic, tips cut off to reveal cloves
- 1 bunch fresh herbs (such as dill, cilantro and/or parsley)
- a few sprigs of thyme or oregano
- 2 tsp whole peppercorns
- ¼ tsp turmeric, for color (optional)
- salt and pepper, to taste

For the caramelized cabbage:

- 1 ½ cup green cabbage, chopped
- 3 Tbsp schmaltz (or vegetable oil)
- 1 ¼ tsp sweet paprika
- ½ tsp kosher salt
- ¼ tsp sugar (optional)

For the matzah balls:

- ¾ cup matzah meal
- 3 egg whites from large eggs, whisked until light and fluffy
- 3 egg yolks from large eggs
- 1 Tbsp grated sweet onion
- 3 Tbsp broth from soup, cooled down
- caramelized cabbage with schmaltz (or oil), cooled down
- 1 heaping Tbsp chopped fresh herbs (dill, cilantro, or parsley)
- ½ tsp salt

For serving:

- chicken broth
- reserved chicken
- Caramelized Cabbage Matzah Balls (recipe below)
- 3-4 Tbsp freshly chopped dill
- salt and pepper, to taste

DIRECTIONS:

1. **To make the chicken stock:** In a large pot, add the chicken, vegetables and a bouquet garni filled with the fresh herbs and peppercorn. Add a little bit of salt for starters, about 1 tsp. Add the turmeric, if using. Cover with water and turn up the heat. The second you see bubbles surfacing to the top, turn the heat down to maintain a slow simmer. Skim off any scum that surfaces.
2. After about 90 minutes, transfer the chicken to a bowl and discard the vegetables and herbs. Strain the broth if necessary. When the chicken cools down a little, shred the breasts and save later for serving.
3. Next, add in the sliced carrots and celery. Turn the heat up to medium and cook until tender, about 20-25 minutes. Add salt and pepper to taste.
4. **To make the cabbage:** In a small pan under low heat, melt your schmaltz then add the chopped cabbage. Stir every 8-10 minutes (be careful to not interrupt the browning process by moving the cabbage around a lot) until the mix turns a deep brown, about 45 minutes. While you begin with 3 tbsp schmaltz, it reduces to about 1 ½ tbsp. Set aside.
5. **To make the matzah balls:** In a medium bowl, beat your egg yolks, grated onion, cabbage with schmaltz, broth, herbs and salt together. Gently fold in the beaten egg whites and matzah meal until fully incorporated. Cover and chill for at least 1 hour.
6. Bring a large pot of water to boil, stir in 1 tsp of salt.
7. With wet hands, form walnut-sized balls and drop them into the pot. Cover and boil for about 40 minutes.
8. **To serve:** Ladle chicken soup into bowls. Top with reserved chicken, soup vegetables, matzah balls and fresh dill.



PHOTO: VICKY COHEN AND RUTH FOX

VEGETARIAN MATZAH BALL SOUP

Vicky Cohen and Ruth Fox

YIELD 6-8 SERVINGS

This healing vegetarian matzah ball soup delivers all the comfort and taste without any of the meat thanks to a clever use of shiitake mushrooms, tomato paste and a pot full of seasonal vegetables. This soup is easy to make and can be dressed up or down. You can also cut plenty of root vegetables (sweet potato, turnips, butternut squash) into a large dice and cook together in the soup for an extra vegetable-packed soup.

INGREDIENTS:

For the soup:

- 2 Tbsp extra virgin olive oil
- 4 Tbsp tomato paste
- 16 fresh shiitake mushrooms, thoroughly washed, stems and caps separated and caps sliced
- 1 to 1½ tsp salt (adjust to taste)
- ½ tsp turmeric
- ¼ tsp black pepper
- 3 medium carrots, cut into chunks
- 1 large parsnip, cut into chunks
- 1 yellow onion, unpeeled, quartered
- 1 red onion, unpeeled, quartered
- 3 celery stalks, cut into chunks
- 1 head of garlic, unpeeled, cut in half widthwise
- 1 bunch of fresh dill
- 1 bunch of parsley

For the matzah balls:

- 1 pack of matzah ball mix, prepared according to directions

DIRECTIONS:

1. Heat the olive oil in a large soup pot.
2. Add the tomato paste and cook for 2 minutes over medium high heat, stirring constantly. Add the sliced shiitake mushroom caps, stir well and cook for another minute.
3. Add 10 cups water, salt, turmeric and pepper (don't add all the salt at once here, you can adjust to taste later).
4. Place the shiitake stems, carrots, parsnip, onions, celery, garlic, dill and parsley in a cheese cloth. Tie it well with kitchen twine and place it in the soup pot. Bring to a boil and let it cook for 5 minutes.
5. Cover, reduce heat to medium low and simmer for an hour. The broth should be ready and should be flavorful. If it's not, continue cooking for another 15-20 minutes.
6. While soup cooks, prepare the matzah balls following the package instructions.
7. Remove cheese cloth from the soup and place it in a colander with a bowl underneath. Squeeze as much liquid as you can from the cheesecloth and pour it into the soup pot (the liquid will be hot, so use a wooden spoon or another utensil). Discard vegetables.
8. Prepare matzah balls according to directions on the box, and chill in the fridge for 30 minutes. Place the matzah balls directly into the broth and cook, covered, for 20 minutes.



PHOTO: SHERI SILVER

YEMENITE HAROSET

Doreet Telchassi

YIELD 6-8 SERVINGS

Jews from all over the world have different haroset traditions. This Yemenite version incorporates a spice blend known as hawaij, which is an essential part of Yemenite cuisine. There are two different versions of hawaij: one for coffee, and one for soups and other savory dishes.

INGREDIENTS:

For the hawaij coffee spice blend:

- ¼ tsp ground cinnamon
- ¼ tsp ground cloves
- ¼ tsp ground cardamom
- ¼ tsp ground ginger

For the haroset:

- ¼ cup sweet red kosher wine, such as Manischewitz
- 10-15 pitted dates or ¾ cup dates, pitted and finely chopped
- ½ cup walnuts
- 1 tsp cinnamon
- 1 tsp of hawaij coffee spice blend
- 2-3 Granny Smith apples, finely chopped (leave peel on)
- ¼ cup white raisins (optional)

DIRECTIONS:

1. To make the hawaij spice blend: combine all ingredients in a bowl and mix. Store in airtight container if you have any leftover. (You can also double or triple the recipe).
2. To make the haroset: Mix all ingredients in a food processor until smooth.
3. Store in the refrigerator. Can be made 2-3 days before consuming, but add apples at the last minute so they are bright and fresh.

POPOVERS

Sonya Sanford

YIELD 16 SERVINGS

I love to serve these popovers as a Passover dinner roll alongside my entrée at the seder. During the week, the popovers go well with any kind of soup, or even at your breakfast spread with some jam, served with tea or coffee.

INGREDIENTS:

- 2 cups water
- 1 cup oil
- 2 Tbsp sugar
- 1 tsp kosher salt
- 2 cups matzah meal
- 1 tsp turmeric
- 7 large eggs

DIRECTIONS:

1. Preheat the oven to 400 degrees F.
2. Grease a 12-cup muffin tin with oil or cooking spray.
3. Add oil, water, sugar and salt to a large pot and bring the liquids to a boil. Simmer for a minute until the sugar and salt dissolve. Remove the pot from the heat and use a wooden spoon to quickly mix in the matzah meal and turmeric. Allow the matzah meal mixture to cool until it is warm to the touch. If the mixture is too hot, it can scramble your eggs!
4. Add the eggs one at a time. Mix in each egg with a wooden spoon until fully incorporated.
5. Fill each muffin tin $\frac{3}{4}$ full. You will have enough for about 16-18 popovers, more if you use a smaller-sized muffin tin. Cook the popovers in batches, one tray at a time.
6. Bake for 10 minutes, then reduce the oven temperature to 325 degrees F.
7. Bake for 35 minutes or until crisped and golden brown. If you prefer to use a smaller-sized muffin tin, bake for 25 minutes. Can be served warm or at room temperature.





PHOTO: LEANNE SHOR

POMEGRANATE ROASTED CARROTS WITH SUMAC

Leanne Shor

YIELD 4-6 SERVINGS

Roasting vegetables is one of the easiest ways to prepare vegetables and creates such an amazing depth of flavor and natural sweetness that I find completely addictive. After the carrots have roasted, just before serving, I shower them with lots of fresh herbs like dill, mint and scallions, then generously sprinkle ground sumac all over. I finish it all off with some fresh pomegranate seeds on top that turn a simple carrot side dish into an absolute show-stopper.

INGREDIENTS:

- 2.5-3 lbs carrots, with the leaves and tops still on
- ¼ cup pomegranate molasses
- 3 Tbsp olive oil
- 2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 2 Tbsp fresh dill sprigs
- 2 Tbsp chopped scallions
- ¼ cup chopped mint
- ½ cup pomegranate seeds
- 1 Tbsp ground sumac

DIRECTIONS:

1. Preheat the oven to 425 degrees F. Peel the carrots, then cut the leaves and most of the tops off, leaving about 2 inches of the stems.
2. Place the carrots on a large rimmed baking sheet. Drizzle with olive oil and pomegranate molasses, and toss to coat. Sprinkle kosher salt and ground black pepper evenly over all of the carrots. Roast for 30-35 minutes or until caramelized and golden brown on the tops and bottoms. Don't rush this part!
3. Place the carrots on a platter and sprinkle generously with the ground sumac. Top with freshly chopped herbs and pomegranate seeds. Can be served warm or at room temperature with salads.



PHOTO: SONYA SANFORD

APPLE MATZAH KUGEL

Sonya Sanford

YIELD 4-6 SERVINGS

This is a sweet kugel that is meant to be served with the main course at the seder. For a modern twist and some textural contrast, a simple streusel topping is added to the kugel for a nutty, sweet, crunch on top of the soft apple filling. Warmed-up leftovers make a perfect breakfast, served with a little yogurt or a drizzle of cream on top.

INGREDIENTS:

For the kugel:

- 4 matzahs
- 3 large apples (Fuji, Pink Lady, Granny Smith, or any flavorful apple you prefer)
- juice of ½ a lemon
- 3 eggs
- 3 Tbsp unsalted butter, vegan butter or margarine
- ⅓ cup brown sugar
- 2 Tbsp maple syrup
- 1½ tsp ground cinnamon
- ½ tsp kosher salt
- ¼ tsp ground ginger (optional)
- ¼ cup currants or raisins (optional)

For the streusel topping:

- ½ cup pecans, chopped fine
- ⅓ cup almond flour
- 3 Tbsp butter, cubed
- ⅓ cup brown sugar
- pinch of salt

DIRECTIONS:

1. Preheat the oven to 350 degrees F. Grease an 8×8 inch or 12×6 inch baking dish.
2. Melt 3 Tbsp butter in a small pan or in the microwave. Cool and reserve.
3. Soak the matzah in a bowl of cold water. While the matzah is soaking, peel and core the apples. Dice the apples into small pieces. Transfer to a medium bowl and squeeze lemon juice over the apples. Set aside.
4. In a large bowl, whisk together the eggs, brown sugar, melted butter, cinnamon, salt and ground ginger.
5. Drain the matzah, and squeeze out excess liquid. Crumble the matzah into the egg mixture. Add the diced apples and currants. Mix until everything is combined. Transfer the kugel mixture to the greased baking dish.
6. Add the streusel ingredients to a small bowl. Using your hands, rub the butter into the mixture until the streusel starts coming together and forms pea-sized crumbs. Crumble the streusel over the top of the kugel.
7. Bake for 45-50 minutes or until golden brown on top and bubbly. Allow to cool for at least 15 minutes prior to serving. Serve warm or at room temperature.



PHOTO: EMANUELLE LEE

CAULIFLOWER KUGEL

Emanuelle Lee

YIELD 4-6 SERVINGS

Potato kugel is a classic side dish for Passover that is so cozy and comforting. But sometimes you need a change, either for taste or health, and this cauliflower kugel is just as good as potato kugel; maybe even better.

INGREDIENTS:

- 1 large white onion, finely chopped
- 1 medium cauliflower (approx. 750-850g)
- 5 eggs
- ½ tsp black pepper
- 1 ½ tsp sea salt
- ½ tsp paprika
- ⅔ cup + 2 Tbsp olive oil

DIRECTIONS:

1. Preheat the oven to 410 degrees F.
2. Remove any tough, blemished outer leaves from the cauliflower and discard. Cut off the tough, round stem at the bottom of the cauliflower and discard. You can keep the softer, smaller leaves for the kugel. Wash the cauliflower well in a bowl of warm water 3-4 times to remove any unwanted dirt. Dry well.
3. Slice the entire cauliflower very thinly (approx. ¼ inch). Most of it should crumble into small pieces, but you should have some beautiful thin slices of cauliflower that have held their shape, too. Reserve a few slices for the top of the kugel.
4. Combine the onion and crumbled cauliflower in a large mixing bowl. Mix the eggs and 2/3 cup olive oil along with the black pepper, sea salt, and paprika in another small mixing bowl. Pour the egg mixture over the cauliflower mixture and mix well, so the cauliflower mixture is thoroughly coated in the liquid. Mix in the reserved smaller cauliflower leaves.
5. Transfer to a 7" x 10" baking dish. Nestle the reserved thin slices of cauliflower on top. Drizzle with the remaining 2 Tbsp olive oil and a pinch of salt and pepper.
6. Bake for 20 minutes at 410 degrees F or until golden. Then cover the dish tightly with aluminum foil and lower the temperature to 320 degrees F. Bake for another hour and 10 minutes. Enjoy hot, or store in the refrigerator and reheat for up to 4 days.

HAROSET CHICKEN WITH THYME

Emanuelle Lee

YIELD 4 SERVINGS

Figuring out what to serve after the seders are over (and what to do with that leftover haroset) is an annual tradition. So make a delicious, sweet chicken dish using up some of that leftover haroset. The beauty of this dish is that it works no matter what type of haroset your family makes. The sweetness from the haroset creates an addictive caramelized effect on the chicken.

INGREDIENTS:

- 8 chicken drumsticks
- 1 head garlic, cut in half widthwise
- 2 large red onions, finely sliced
- 1 lemon, sliced into rounds
- 1 lemon, juiced
- ½ cup leftover haroset (100g)
- 6 sprigs fresh thyme
- ¾ cups water (100 ml)
- olive oil

DIRECTIONS:

1. Preheat the oven to 400 degrees F.
2. Place the garlic and sliced onions in a medium-sized roasting dish. Dot the lemon rounds around the dish and sprinkle with the thyme. Drizzle with a tablespoon of olive oil.
3. In a separate mixing bowl, toss the chicken pieces with the haroset and add the lemon juice, a pinch of salt and pepper, and 2 Tbsp olive oil. Mix well, allowing the mixture to get under the chicken skin.
4. Place the chicken pieces in the roasting dish, along with the garlic, onions, lemon, and thyme. Pour water in the bottom of the roasting dish and roast for 30 minutes. Turn the chicken pieces over and continue cooking for another 15 minutes. The chicken should be caramelized and crisp and the onions should be softened.





PHOTO: LEANNE SHOR

RED WINE BRAISED SHORT RIBS WITH PRUNES

Leanne Shor

YIELD 6 SERVINGS

Braised short ribs are a decadent and delicious alternative to brisket for Passover. The trick to a tender and flavorful dish for many kinds of braised meat dishes is creating layers of flavor, which begins by browning the short ribs in a large pan first to lock in the juices and caramelize the meat. I love to serve these short ribs with mashed or roasted potatoes, roasted vegetables and wilted greens. But be warned — they always get devoured quickly.

INGREDIENTS:

- 3 lbs bone-in short ribs
- 1 Tbsp fresh thyme leaves
- 1 Tbsp freshly ground black pepper
- ¼ cup olive oil
- 1 medium onion, diced
- 3 medium carrots, chopped
- 2 stalks celery, chopped
- 3 bay leaves
- 2 Tbsp balsamic vinegar
- 1 ½ cups sweet wine or 1 cup of port
- 2 ½ cups full bodied red wine — Cabernet or Merlot
- 5 cups beef stock
- 1 ½ cups pitted prunes
- Chopped fresh parsley, for garnish (optional)

DIRECTIONS:

1. Remove the short ribs from the fridge and rub well with black pepper and fresh thyme leaves. Let the short ribs sit out for about an hour while they come to room temperature.
2. In a large sauté pan, heat the olive oil over medium/high heat, then brown the short ribs over high heat on each side. Work in batches and don't crowd the pan, to ensure that each piece gets good caramelization.
3. Place the browned short ribs in a heavy bottom Dutch oven, set aside. Preheat the oven to 325 degrees F. Add the onions, carrots, and celery to the skillet where you browned the short ribs, and cook over medium heat for about 7-8 minutes until the vegetables soften and start to caramelize. Add the balsamic vinegar, port, and red wine to the vegetables, then turn the heat up to high, bring the mixture to a boil, and cook until the liquids have reduced by about half. Add the beef stock and bring the mixture back up to a boil.
4. Pour the wine mixture over the short ribs and add the bay leaves and pitted prunes to the Dutch oven. Cover with a tight-fitting lid and braise the short ribs for about 3 hours in the oven. Remove the lid from the pot for the last 15 minutes of cooking to crisp up the short ribs and ensure that sauce is thickened slightly.
5. Serve with mashed potatoes and roasted vegetables or wilted greens. Be sure to serve each portion with plenty of the pan sauces and a few prunes.



PHOTO: CRYSTAL RIVERA

SYRIAN MEATBALLS WITH TAMARIND SAUCE

Crystal Rivera

YIELD 10-12 SERVINGS

There are variations of keftes throughout the Middle East. The keftes are seasoned with baharat or allspice and Aleppo pepper. While cooking, they plump up ever so slightly, like a dumpling, in a rich sauce of tamarind, tomato paste, fresh lemon juice and spices. These sweet and tangy meatballs are served at almost every holiday table. For everyone who eats kitniyot on Passover, this recipe is designed to feed a crowd, but also can be cut in half for a smaller portion.

INGREDIENTS:

For the meatballs:

- 2 Tbsp vegetable oil, for frying
- 3 lbs ground beef
- 6 large eggs
- 1 ½-2 cups toasted pine nuts
- ¾ cup unsalted matzah meal, plus extra in a bowl for rolling

- 1 ½ Tbsp kosher salt
- 1 heaping Tbsp baharat or allspice
- 1 Tbsp Aleppo pepper
- 1 cup fresh herbs (such as parsley, cilantro, dill, or mint) finely chopped

For the sauce:

- olive oil
- ½ tsp Aleppo pepper (or more for extra heat)
- ½ tsp allspice
- ½ cup plus 2 Tbsp good quality tamarind concentrate
- 4 cups water
- 4 oz or ½ cup tomato paste
- juice from 1 lemon, about 3 Tbsp
- salt, to taste
- sugar, to taste (optional)

DIRECTIONS:

1. Combine all the meatball ingredients minus the oil and, with wet hands, gently form walnut-sized balls. Place them on baking sheets.
2. Roll each meatball in matzah meal.
3. Over medium-high heat, add vegetable oil to a pan and brown the meatballs on all sides. Brown in batches so as to not overcrowd the pan. Set aside.
4. In a separate pot over medium heat, add a generous drizzle of olive oil and the Aleppo pepper. Once the oil has turned a reddish color, add the allspice and the rest of the sauce ingredients. Stir and let simmer for a few minutes.
5. Add the meatballs and simmer for about 30 minutes. Taste the sauce to see if it needs adjusting. The meatballs should plump up a little when done, and the sauce should thicken.
6. Serve with rice.



PHOTO: SHANNON SARNA

CHICKEN SCHNITZEL

Shannon Sarna

YIELD 6 SERVINGS

Schnitzel is one of my family's favorite dishes all year, but especially during Passover. With very small changes (as in, using matzah meal and almond flour instead of bread crumbs), this dish is 100 percent Passover-friendly. And it's so satisfying as the week of Passover eating lags on and you are craving some serious eats, not matzah slathered in whipped cream cheese for, like, the 20th time.

SCHNITZEL TIPS!

- When dredging anything (like chicken or eggplant), set up a work station before you start cooking. Two (or three, depending on the recipe) large, shallow bowls or Pyrex dishes are ideal for the egg and bread crumb steps. Dredge all your pieces, place them on a baking sheet lined with parchment, and then start frying.
- Don't overcrowd the pan or the chicken will not brown properly. Fry 2-3 cutlets at a time, depending on their size and the size of your pan.
- After you are done frying, sprinkle with an additional pinch of salt while it's still hot.
- To reheat, place on a wire rack on top of a baking sheet in an oven heated to 250 degrees F for 10-15 minutes.

INGREDIENTS:

- 2 lbs chicken cutlets (thinly sliced chicken breasts)
- salt and pepper
- 2 eggs, beaten
- 2 tsp kosher-for-Passover mustard or hot sauce
- 1 tsp water
- 1 ½ cups matzah meal
- ½ cup almond meal
- 2 Tbsp sesame seeds (optional)
- 2 Tbsp dried parsley
- ½ Tbsp smoked paprika
- 1 tsp sea salt
- ½ tsp black pepper
- vegetable or canola oil for frying

DIRECTIONS:

1. Combine eggs, mustard or hot sauce, and water in a large bowl. Combine matzah meal, almond meal, sesame seeds (if using), parsley, paprika, salt and pepper in another large bowl.
2. Dredge each chicken cutlet into egg mixture, then into matzah meal mixture, pressing down to ensure the entire piece is covered. Lay flat on a plate or baking sheet.
3. Pour oil into large sauté pan to about 1-1 ½ inches high over medium-high heat.
4. Fry chicken cutlets in batches, 2-3 at a time, until golden on each side. Depending on thickness of chicken, around 3 minutes each side. Take care not to overcrowd the pan or chicken will not cook properly.
5. Remove from pan and allow to cool on a wire rack.
6. While chicken is still hot from the pan, sprinkle each cutlet with an additional pinch of salt.

MATZAH MAC & CHEESE

Sonya Sanford

YIELD 8-10 SERVINGS

Matzah mac & cheese falls into the category of “matzah pizza” or “matzah lasagna,” i.e. things that get named after comfort foods you can’t have if you’re keeping kosher for Passover, and might taste a little different from the original. Whatever you choose to call it, this dish is cheesy, creamy and filling. Try making it after the seders — and after the leftover matzah ball soup and brisket are gone. This is the dish you taste and think about eating next Passover.

INGREDIENTS:

- 8 squares matzah, or as needed
- 2 cups milk
- 3 large eggs
- 1 tsp salt
- ½ tsp ground pepper, or to taste
- 1 cup sour cream
- 1½-2 cups shredded cheddar cheese
- 1½-2 cups shredded mozzarella cheese

DIRECTIONS:

1. Preheat the oven 350 degrees F.
2. Grease a 9 x 13 baking dish, ideally ceramic or Pyrex.
3. In a large shallow dish, whisk together the milk, eggs, salt and pepper. Use a dish that is large enough to place whole squares of matzah into.
4. Dip squares of matzah into the egg and milk mixture before placing them in an even layer on the bottom of the baking dish. Use about ¼ cup of sour cream and spread it evenly onto the bottom layer of matzah. Top the matzah with a heaping ½ cup of shredded cheddar cheese, and a heaping ⅓ cup of shredded mozzarella cheese.
5. Repeat the process two more times with layers of dipped matzah squares, sour cream, and cheeses.
6. Add one last layer of matzah for a total of 4 layers. Top the matzah with the remaining sour cream and a generous ½ cup of each kind of cheese. Pour the remaining egg and milk mixture over the layers of matzah and cheese. Cover with foil and bake for 35 minutes.
7. Uncover the dish and bake for 5 minutes uncovered, until bubbly and cheesy. Almost all of the liquid should be absorbed into the matzah at this point. If you like your matzah mac & cheese browned on top, turn the oven to broil, and broil for 1-2 minutes (watch carefully, the top will brown fast).
8. Let the dish rest for 5-10 minutes and then serve.





PHOTO: SONYA SANFORD

NO-BAKE STRAWBERRY COCONUT PIE

Sonya Sanford

YIELD 6-8 SERVINGS

When Passover comes around, I look for desserts that could be enjoyed beyond the eight days of the holiday, and that do not involve matzah meal of any kind. This recipe is easy to modify with your own favorite flavorings or ingredients, you could swap strawberries for another berry or a mix of berries, you could add a few tablespoons of cocoa powder to the filling and chocolate shavings to the garnish, or you could add caramel and chopped nuts to the mix. It also offers a way to end a rich seder meal on a lighter note, and it sneakily satisfies both a wide range of potential dietary concerns as well as the laws of keeping kosher for Passover.

INGREDIENTS:

For the crust:

- coconut oil spray (or other cooking spray)
- 1 cup raw unsalted pecans
- ½ cup shredded unsweetened coconut
- ½ cup good quality dates, such as Medjool or Khadrawy (pitted and soaked in water for 10 minutes and drained)
- big pinch of salt

For the filling:

- 1 cup raw unsalted cashews, soaked in water for 6-12 hours
- ¾ cup sliced strawberries, fresh or thawed if frozen
- 3 Tbsp light agave nectar, or your preferred sweetener
- 1 tsp vanilla extract
- juice of ½ a lemon, about 2 Tbsp

- ½ cup coconut cream, refrigerated overnight (or use a can of refrigerated whole fat coconut milk, and skim off the top layer of cream that solidifies)
- ¼ cup coconut milk (or the remaining liquid from the can)
- pinch of salt
- ½ cup melted coconut oil
- ¼ cup shredded unsweetened coconut

For the coconut whipped cream:

- 1 cup coconut cream, refrigerated overnight (or use a can of refrigerated whole fat coconut milk, and skim off the top layer of cream that solidifies)
- 1 Tbsp agave syrup, or your favorite sweetener (sugar or maple syrup work fine)
- ½ tsp pure vanilla extract

For the garnish:

- sliced fresh strawberries
- shredded coconut

DIRECTIONS:

1. To make the crust: Spray a 9-inch spring-form pan or a pie pan with oil. Line the bottom of the pan with a round of parchment paper.
2. In a food processor, pulse the pecans, coconut, soaked dates, and a pinch of salt together until the nuts are finely ground and the mixture forms a paste-like consistency and sticks together when pressed between your fingers. Press the raw crust into the pan in an even layer. Place the crust in the freezer to set while you make the filling.
3. To make the filling: Soak 1 cup of raw cashews for 6 hours or overnight. If you forget to soak your cashews ahead of time, you can cover them with boiling water and let them sit for 1 hour before using.
4. Combine the soaked cashews, fresh sliced strawberries, coconut cream, coconut milk, agave, vanilla extract, lemon juice, and salt in a high-powered blender or food processor. Blend until smooth and creamy.
5. Add the melted coconut oil and blend until incorporated. Add in the shredded coconut and pulse a few times until just mixed in, you still want that coconut texture.
6. Pour the filling into the crust. Place the pie back in the freezer, and let it set for 2 hours or until very firm. Transfer to the refrigerator and store there until ready to garnish and serve. Can be made up to one day prior to serving.
7. Just before serving, make the coconut whipped cream. Make sure the coconut cream is very cold, and then combine all of the ingredients together and whip using an electric hand mixer or immersion blender until thick and whipped topping-like. If you find your coconut cream is too stiff, you can add a few tablespoons of liquid from the can to the cream. If it's not whipping up and is too loose, you can place the mixture in the freezer in the mixing bowl for 15-30 minutes and try again. There are also many dairy-free whipped creams and toppings available to use if you prefer to skip this step.
8. Top the pie with the coconut whipped cream. Garnish with strawberries and shredded coconut and serve.

PUPPY CHOW

Sheri Silver

YIELD 6 CUPS

If you've never heard of puppy chow — well, it's one of the easiest and most addictive snacks EVER. Ingredients can vary, but it's typically made with just four ingredients: cereal, chocolate, peanut butter, and powdered sugar. Yes, practically healthy food. This recipe gets bonus points for being egg- and dairy-free, so loved ones who have food allergies or follow a vegan diet can indulge, too!

INGREDIENTS:

- 2 cups granulated sugar
- 2 Tbsp potato starch
- 1 cup dairy-free chocolate chips
- ½ cup almond butter
- ¼ cup vegan butter
- 1 tsp vanilla
- 6 sheets matzah, broken into coarse pieces

DIRECTIONS:

1. Make the powdered sugar — using a blender or food processor, process the granulated sugar and potato starch until fine, 1-2 minutes. Transfer to a gallon-sized Ziploc bag.
2. In a large bowl set over barely simmering water, combine the chocolate chips, almond butter, dairy-free spread and vanilla, stirring until melted and smooth. Remove from heat and add the matzah pieces, stirring gently and quickly to coat completely.
3. Transfer the matzah to the Ziploc bag, seal and shake to coat pieces completely. Spread onto a baking sheet to set, store in an airtight container at room temperature.





PHOTO: SHERI SILVER

MATZAH TIRAMISU

Sheri Silver

YIELD 6-8 SERVINGS

Tiramisu (“pick me up”) is a traditional Italian dessert composed of ladyfingers dipped in a mixture of coffee and rum, and layered with a mascarpone custard. It’s then finished with a generous dusting of cocoa powder. We’ve swapped the ladyfingers for matzah, making this dish Passover-friendly, yet just as delicious. And we’ve bypassed the traditional custard technique of cooking the eggs by eliminating them entirely for a no-cook filling that takes half the time!

INGREDIENTS:

- 1 cup fresh brewed coffee, at room temperature
- 2 Tbsp rum (optional)
- 8 oz (1 cup) mascarpone, at room temperature
- 8 oz (1 cup) well-chilled heavy cream
- ⅓ cup granulated sugar
- 2 tsp vanilla extract
- 6 sheets matzah
- cocoa powder, for dusting the top

DIRECTIONS:

1. Pour the coffee and rum (if using) into an 8” square baking pan. Line another 8” square pan with parchment paper, leaving an overhang on all sides.
2. Place the mascarpone in a large bowl.
3. Beat the cream on medium speed till it starts to thicken. Continue beating while gradually adding the sugar and vanilla. Raise the speed to high and beat just till soft peaks form (do not overbeat).
4. Add one-third of the whipped cream to the mascarpone and use a spatula to thoroughly combine. Add the rest of the whipped cream in 2 more additions, folding till smooth and well combined.
5. Place one sheet of matzah into the coffee and turn to coat both sides, allowing any excess to drip off. Place into your lined pan. Dollop about one-sixth of the mascarpone mixture and use the back of a spoon to cover the matzah. Repeat with the remaining matzah and mascarpone mixture, finishing with the mascarpone. Cover and chill for at least 4 hours, and up to overnight.
6. Sift a generous layer of cocoa powder over the top of the tiramisu, and use your parchment “sling” to transfer to a serving plate. Cut into slices and serve.