Meals

Matzo Meat Pie

Ingredients:
1 large onion, chopped
3 tbsp. canola oil
1.5 lbs. ground chicken or turkey (can substitute beef or lamb)
1 tsp. cinnamon
½ tsp. allspice
2 tbsp. dark raisins or chopped prunes
2 tbsp. pine or walnuts (toasted till lightly browned in either a toaster oven or dry skillet)
1.5 cup chicken or beef broth
8 oz. matzo farfel (or 5-6 sheets of matzo)
2 eggs, beaten

Directions:
Preheat oven to 375°F. Have a 9” pie plate of 8” square baking pan ready.
Heat oil in sauté pan, add onions and cook until golden. Add meat and spices. Cook about 10 minutes, meat should be browned but retain moisture. Add raisins and nuts to combine and set aside.
Soak matzo farfel in broth to absorb liquid.
Press about ½ the soaked farfel in bottom of prepared pan. Place meat filling on top of bottom crush, Top with remaining farfel. Brush with beaten eggs.
Bake ~ ½ hour until top is golden. Serves 4-6
Can be made a day ahead. Cover with foil, reheat at 325°F.
Note: Use your leftover meat from the Seder in place of ground meat. Chop leftover meat in food processor and combine with cooked onions, raisins and nuts and spices. Follow remainder of recipe as is.

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