Meals

Matzo Spinach Pie

Ingredients:
20 oz. frozen chopped spinach, thawed and drained
6 sheets of matzo or 8 oz. matzo farfel
4 large eggs or 1 cup egg substitute
6 oz. grated Parmesan cheese (Parmigianino Reggiano is best)
1 package (8 oz.) farmer cheese
4 oz. crumbed feta cheese
Cooking spray

Directions:
Preheat the oven to 350°F. Lightly soak the matzo in water to slightly soften, crush and drain thoroughly or use the farfel with a small amount of water added to soften.
Beat the eggs, add the spinach, matzo and cheeses. Combine thoroughly.
Spray 9 x 13 baking pan with cooking spray. Spread mixture in the pan and bake for 45 minutes or until top is golden and firm. Serve hot or at room temperature.

Serves 6 as a main dish and 8-10 as a side dish.

Submitted by: Sari Schlussel-Leeds, MS, RDN, CDN