

# Passover Mushroom Kugel (Gluten-Free)

Recipe By Yeshiva Me'on

HaTorah



Cooking and Prep:  1  
h 15 m

Serves:  10

Contains: 

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Vegetarian, Gluten Free,  
Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

**Cuisines:** Ashkenazi

I really like mushrooms so don't take my word for it ... but I don't think I was the only one sneaking bites of this kugel! A great kugel that can be made all year round.

## Ingredients (9)

### Main ingredients

- 2 large red onions, sliced
- 3 tablespoons oil
- 2 pounds (900 grams) mushrooms, peeled and sliced
- 3 eggs

- 1/2 cup Gefen Mayonnaise
  - 2 tablespoons potato starch
  - 2 tablespoons onion soup mix
  - garlic powder, to taste (about 1/4 teaspoon)
  - pepper, to taste
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## Start Cooking

### Prepare the Kugel

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Coat a 9-inch round baking pan with nonstick cooking spray.
2. Heat oil in a skillet and sauté onions till soft, about eight minutes.
3. Add mushrooms and sauté for an additional two minutes.
4. In a large bowl, combine mushroom-onion mixture with remaining ingredients. Stir well to combine.
5. Pour mixture into prepared pan. Bake for 45–60 minutes, until top is lightly browned.