

Broccoli Spinach Kugel

Recipe By *Brynie Greisman*



Cooking and Prep:  50
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Serves:  10

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Passover

Diet: Vegetarian, Salt Free,
Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Ashkenazi

This is not your typical broccoli kugel full of mayonnaise and onion soup mix. It is extremely flavorful, with a texture reminiscent of matzo brei. It's delicious served hot or cold, and is a great option for shalosh seudos.

Ingredients (10)

Main ingredients

- 4 matzos, crumbled
- 2 cups water
- 1 onion, diced
- 3 tablespoons oil

- 1 and 1/2 cups frozen spinach
 - 4 eggs
 - 2 cups frozen broccoli
 - 1/2 teaspoon garlic powder
 - 1 teaspoon onion powder
 - 1/2 teaspoon pepper, or to taste
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Start Cooking

Prepare Kugel

1. Put matzos and water in a medium-sized bowl and let sit until all water is absorbed and the matzos look mushy.
2. Sauté onion in one tablespoon of oil. Add the sautéed onion to matzos.
3. Rinse spinach in a colander until it defrosts into pieces and add to above mixture. Add remaining oil, eggs, and seasoning. Mix together until thoroughly combined.
4. Line a 7x11-in. (17.5x27.5-cm) pan with baking paper.
5. Put the frozen broccoli pieces on the bottom of the pan.
6. Pour the matzo mixture on top and smooth out.
7. Cover the pan with foil but leave it loose so air can escape on each side.
8. Bake for one hour at 350 degrees Fahrenheit (180 degrees Celsius), then uncover and bake an additional half hour.

Note:

Soaking the matzo in water is considered *gebrochts*, which some people do not eat on Passover.

Credits

Photography: Daniel Lailah.

Styling: Michael Leibowitz.