

# Zucchini and Potato Layered Kugel

Recipe By *Brynie Greisman*



Cooking and Prep:   
1.5 h

Serves:  12

Contains:   

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shabbat, Sukkot

**Diet:** No Refined Sugar

**Source:** Family Table by  
Mishpacha Magazine

When I was assigned to do this feature, I was determined to come up with a kugel that everyone would make. I had a lot of requirements — it had to present nicely, have minimal fat and maximum taste, use easily available ingredients, not be too complicated, and freeze well. When I tried this the first time, it exceeded all my expectations! I served it alongside other side dishes on Shabbos, and it was finished first. I tweaked it even further and here it is for everyone to enjoy!

## Ingredients (19)

### Potato Layer

- 7 potatoes, peeled, cooked, and mashed
- 1 large onion, diced
- 2-3 tablespoons oil
- 3 eggs
- 1/2 cup flour

3/4 tablespoon salt, or to taste

black pepper, to taste

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### Zucchini Layer

2 green zucchini, unpeeled and scrubbed

2 yellow zucchini, unpeeled and scrubbed

2 tablespoons oil

1 small onion, minced

2 eggs

1/2 cup flour

1/2 teaspoon **Haddar Baking Powder**

1 teaspoon salt, or to taste

black pepper, to taste

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### Optional Garnish

zucchini, thinly sliced

**Glicks Cooking Spray**

1 egg, beaten

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## Start Cooking

### Prepare Kugel

1. Place potatoes in a large bowl.
2. Sauté onion in oil until golden.
3. Add sautéed onion and rest of ingredients to mashed potatoes and mix together well, and set aside.
- 4.

While potatoes are cooking, you can start preparing the zucchini layer: Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).

5. Finely grate zucchini in the food processor and drain well.
6. Place in a bowl and add remaining ingredients, mixing well until everything is well incorporated.
7. Grease a 6-muffin silicone pan.
8. Place a small amount of zucchini mixture on the bottom of each indentation, pressing down gently to form an even layer.
9. Fill the rest of the indentation with the potato mixture, and bake for 30 minutes.
10. Remove from oven and let sit for three minutes, so potato layer settles a bit.
11. Spray tops of muffins with cooking spray and arrange zucchini slices in a circle.
12. Brush with egg if desired.
13. Return to oven and bake for 10 more minutes.
14. Turn off oven and leave pan inside for five minutes. (If you prefer to skip the garnish, bake for 35–40 minutes or until ready.)
15. Remove from oven, and cool completely before popping out of pan.
16. You will have enough leftover mixture to make a 9-inch square Pyrex pan kugel as well, do the same as you would for the muffins and bake for 40–45 minutes.

**Tip:**

Having sautéed onions in your freezer at all times cuts down on the prep time of many dishes.

**Credits**

Photography: Daniel Lailah

Styling: Amit Farber