

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

4 sheets plain, unsalted matzo

16 oz water

3 eggs, whisked

2 tablespoons avocado oil

½ cup mixture of sugar and cinnamon

Coarse kosher salt

Ground black pepper

Preparation

- 1 In a large mixing bowl crush your sheets of matzo into medium size pieces. Pour your water over top of the crushed matzo to fully submerge it and let sit for about 1 minute. Strain the water from your matzo and discard the water.
- 2 To your soggy matzo add in your 3 whisked eggs and combine thoroughly with your hands. Season with kosher salt and ground black pepper.

Cook

- 3 At your stove top, heat a large heavy bottom skillet on high flame. Once your skillet is hot, add your avocado oil and then put your matzo brei in immediately. Mix it with a wooden spoon for about 3 minutes, until the matzo fries and becomes firm and golden brown. Next add your cinnamon sugar mixture and stir. It will become fragrant and sweet after a moment and ready to serve.

Plating

- 7 Take out and serve your matzo brei hot to friends and family!

Bete'avon!