

## Passover Lasagna

meat; *pine nuts add an unusual note to this entrée*  
from Rosean Schmidt

2 pounds extra - lean ground beef  
1 small onion, finely chopped  
1 bell pepper, diced ( green, red or gold )  
6 large mushrooms , diced  
1 heaping teaspoon garlic powder  
Salt to taste  
1/4 teaspoon pepper  
1/2 - 1 teaspoon cumin  
1/3 cup pine nuts  
7 matzos  
6 eggs, well beaten

Brown meat in a skillet and drain excess fat. Add onion, bell pepper, mushrooms and seasonings; saute until vegetables are tender. Add pine nuts.

Grease an 11 x 14 inch glass dish. Line the bottom with matzos that have been slightly softened by dipping them in a bowl of hot water. Layer 1/2 of the meat mixture over the matzo. Repeat with another layer of matzo, the second half of the meat mixture and top with a final layer of matzo. Pour the beaten eggs over the top and bake for approximately 40 minutes in a 350 degree oven or until brown on top. Serves 12 - 14.

**Variations:** Add one to two 8 oz. cans of tomato sauce between layers. ( I found it dry without the tomato sauce ) Also, vegetables like zucchini may be used instead of bell peppers.

Cook book - California Kosher