

Sephardic Spinach Casserole
from Barbara Somogyi

8 matzahs
1 ½ cups hot chicken stock
3 Tbs. + 1 tsp. olive oil
1 medium onion – chopped
4 ounces mushrooms-sliced
4 large garlic cloves
salt and freshly ground pepper to taste
½ tsp. ground cumin
1 tsp. paprika, plus a pinch for sprinkling
2 cups chopped, cleaned spinach leaves
2 medium zucchini, grated
Freshly grated nutmeg to taste
2 large eggs, beaten

Preheat oven to 350 degrees.

Crumble matzahs into a large bowl and pour hot chicken stock over them. Lightly oil a two quart casserole.

Meanwhile, heat two tablespoons oil in a large skillet. Add onions and sauté over medium heat, stirring often, about 7 minutes or until they turn golden.

Add one Tbs. oil and heat briefly. Add mushrooms, garlic, salt, pepper, cumin, and paprika and sauté 3 minutes or until tender.

Add spinach and sauté, stirring until it begins to wilt. Remove from heat. Stir in zucchini.

Add vegetable mixture to matzah mixture and let cool. Season to taste with nutmeg. Stir in eggs.

Spoon stuffing into casserole. Sprinkle with remaining oil and then with paprika. Bake for 45 minutes or until firm. Serve hot.