



A Passover recipe from TBM Sisterhood

from Annie Raulerson

Matzo Lasagna

Serves 8-10

I N G R E D I E N T S

6 Matzo boards

4 eggs, lightly beaten

1 24-oz carton of cottage cheese or ricotta
cheese

1 16-oz package of mozzarella cheese,
shredded, divide into two

1 28-oz jar of spaghetti sauce

Optional:

1 t olive oil

2 T minced garlic

1/2 C chopped onion

1 C chopped zucchini

1 C washed, chopped baby spinach

DIRECTIONS

Preheat oven to 350.

If using vegetables: Sautee garlic and onions in olive oil. Once onions are translucent, add zucchini and baby spinach. Sautee until spinach is wilted.

Combine eggs and cottage cheese in a bowl. Pour 1/2 of a cup of marinara sauce on the bottom of a 9x13 inch baking pan. Place 2 matzo sheets over the sauce, then pour another layer of sauce over the sheets. Spread 1/2 of the egg mixture on top, then a layer of vegetables (if using) , another layer of sauce and then a layer of cheese (reserve half of the cheese). Continue layering until all the matzo sheets are used, finishing with a layer of sauce.

Sprinkle the remaining mozzarella cheese over the top. Put foil over pan. Bake for 30 minutes, then remove foil.

Bake for another 10 minutes until bubbly.

