



A Passover recipe from TBM Sisterhood

from Cindy Singer

Vegetable Cutlets

Serves 6-8

INGREDIENTS

1 1/2 - 2 C mixed yellow, red, orange
peppers

2 T olive oil

1 1/2 C grated carrots (@4 carrots)

1/2 lb raw spinach, cleaned and chopped (2
tightly packed cups)

1 lb (3 med) potatoes, boiled and mashed (2
Cups)

1 large onion, grated

3 eggs, beaten

1 1/2 t salt, 1/4 t garlic powder

Freshly ground pepper

2 C matzo meal

Vegetable oil

DIRECTIONS

Saute peppers in olive oil until soft, about 15-20 minutes. Add all of remaining ingredients, except vegetable oil, and let stand for 30 minutes, refrigerated. Bring to room temperature before continuing.

You can either fry or bake the cutlets.
To fry: Heat about 1/4 inch of veg oil in skillet on medium high. form each patty with about 1/4 C of mixture. Flatten slightly and fry in batches for about 3-4 minutes on each side. Drain on paper towel.

To bake: Put cutlets on lightly greased cookie sheet in preheated oven at 350 for about 10 minutes. Turn and bake for another 7-10 minutes.

