



Hillels of North
Texas Presents

Kosher for Passover Recipes

By: Gabi Popp &
Savannah Schultz-
Loggie

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Cottage Cheese Pancakes

Ingredients

1 cup cottage cheese	2 Tablespoons matzah meal
2 eggs	1 ½ Tablespoons vegetable oil

Directions:

1. Mix everything together.
2. Cook on a hot griddle; no need to add oil. Let pancakes brown, then flip them over.
3. Serve with yogurt and fresh berries and sliced bananas.
4. Enjoy!

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Basic Not-Chicken Soup

Ingredients

3 carrots	1 clove of garlic (minced)
1 large onion	2 Tablespoons of dry dill
4 stalks of celery	2 Tablespoons black peppercorns
1 Tablespoon of olive oil	lemon juice and salt to taste

Directions:

5. Fill up a 2.5 quart microwavable bowl or container nearly to the top with chopped (bite-size pieces) vegetables.
6. Stir in a spoonful of olive oil, and microwave-wilt the veg for 5 minutes on HIGH with the lid on.
7. Add a minced clove of garlic, a handful of dill and a few black peppercorns, plus water to cover and reheat another 5-6 minutes or until steaming hot, then let it sit with the lid on.
8. Let soup steep for 30 minutes.
9. Serve the soup in a bowl and top with lemon juice and salt.

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Microwave Spinach Matzah Balls

Ingredients

1/2 lb. frozen loose-leaf spinach	1 clove of garlic (minced)
2 crushed Matzah crackers	1 pinch of grated nutmeg
2 egg whites	1 squeeze of lemon juice (optional)
1 pinch of salt	

Directions:

1. Cook the spinach in the microwave for 2 minutes. Don't squeeze it out.
2. Crumble in the matzah and stir it—it will absorb the moisture from the spinach.
3. Mix in the egg whites, nutmeg, and salt as well as you can. The mixture should be slightly wet.
4. With a spoon or fork, dollop 1-inch mounds of the mixture onto a microwaveable dinner plate with spaces between. Microwave on HIGH about 2-4 minutes, stopping at 30-second intervals.
5. They can be cooled and stored in the fridge at this point for later cooking in the soup.
6. When you want to cook them in soup, for individual servings, put 3-4 matzah balls in a soup bowl, cover with not-chicken soup, and heat 2-3 minutes on HIGH. Cover the bowl with a saucer or other lid and let sit 10-15 minutes for the matzah balls to absorb hot soup and expand slightly. For the whole batch—add the matzah balls to a large snaplock container, cover with soup (make sure there's a bit of room so the matzah balls can expand), heat to near-boiling with the lid on, about 4-5 minutes, and let sit 20ish minutes to absorb.

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Mock Macaroni and Cheese

Ingredients

3 large eggs	1/4 teaspoon white pepper
3 1/2 cups of matzah farfel	1 teaspoon salt
1/2 pound of cheddar cheese	1 pint of sour cream
1 cup of milk	1 stick of butter cut into 16 pieces

Directions:

1. Preheat the oven to 350 degrees.
2. Grease a 2 quart casserole dish.
3. Beat 2 of the eggs well with a whisk and pour over the matzah farfel and blend lightly.
4. Cut up cheddar cheese into small cubes.
5. Combine the milk, salt & pepper.
6. Beat the remaining egg with a whisk and stir into milk, salt and pepper mixture.
7. Layer into casserole dish as follows:
 - a. 1/2 farfel mixture 1/2 cheddar cheese, 1/2 sour cream, 1/2 butter- repeat
 - b. Make sure to distribute each layer evenly!
8. Pour milk mixture over the top.
9. Cover casserole dish & bake 10-15 minutes until brown.

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Cauliflower Pizza

Ingredients

1 cup cauliflower	1 egg
1 cup shredded cheese (cheddar and mozzarella mix)	a little bit of your favorite seasoning and garlic (Optional)

Directions:

1. Preheat the oven to 450 degrees Fahrenheit.
2. Spray a cookie sheet with non-stick spray.
3. In a medium bowl, combine cauliflower, egg and mozzarella. Press evenly on the pan.
4. Bake at 450 degrees for 12-15 minutes
 - a. 15-20 minutes if you double the recipe
5. Remove the pan from the oven. To the crust, add sauce, then toppings and cheese.
6. Place under a broiler at high heat just until cheese is melted.

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Mexican Chewy Cookies

Ingredients

2 cups pecans, roughly chopped (or walnuts, almonds, etc)	1/4 teaspoon kosher salt
2 ½ cups powdered sugar	3 egg whites
1/2 cup unsweetened cocoa powder	1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon	2 cups semisweet chocolate chips (optional)
1/4 teaspoon chipotle chili powder (optional)	

Directions:

1. Preheat the oven to 350 degrees and line a baking sheet with parchment paper.
2. Place your chopped nuts in a microwave safe dish and microwave in 30 second increments until they are warm and fragrant.
3. Mix together the nuts with the powdered sugar, cocoa powder, cinnamon, and salt (and the chipotle powder if you have it on hand).
4. Stir the egg whites and vanilla extract into the dry mixture by hand until the batter is well mixed. If you want to add chocolate chips, now's the time to add them.
5. Drop a tablespoon size amount of batter onto the baking sheet a few inches apart—these cookies expand when they enter the oven. Bake for 15 minutes or until tops are crackling and shiny.
6. Remove cookies from the oven and let cool for 20 minutes before removing from the parchment paper. They will keep for 3-4 days in an airtight container or bag.