

FROM MY HOME TO YOURS...

Matzoh Chicken Pie
From Amy Zuker

INGREDIENTS:

6-7 Tablespoon of vegetable oil
2 cups of chopped onions
2 Tablespoons of minced garlic
1 ½ cups of thinly sliced mushrooms (about 1/3 lb)
3 cups of bite-sized pieces cooked chicken (about 14 oz. I use leftover chicken from making soup)
salt
Freshly ground black pepper
1 cup of chopped parsley
5 eggs, lightly beaten
5-6 matzos
1 cup of chicken stock

Preheat oven to 375 degrees. Lightly oil a shallow 6-8 cup baking dish.

Heat 5 Tbsp oil in large skillet. Slowly saute the onion and garlic until softened and translucent, about 10 minutes. Add the mushrooms and saute until soft, an additional 5 minutes. Let cool. Stir in the chicken, salt, pepper, parsley and eggs.

Dip 2 of the matzos into the stock until well moistened but not falling apart. Lay them in the baking dish, breaking pieces to fit. Spoon half the chicken mixture on top, and cover with 1 more moistened matzo, the remaining chicken, and the 2 remaining matzos. Pour 2 teaspoon oil over the top and bake for 15 minutes. Sprinkle with the remaining oil and bake an additional 15 minutes, or until the top is a rich, crisp brown. Let cool for 10 minutes, then serve. Serves 6-8.