

Passover Vegetable Puffs (the green things)

2 onions, chopped
3-4 garlic cloves, chopped
8 carrots, grated
10 oz (1 box) chopped spinach
about 10 oz zucchini, grated
about 10 oz mushrooms, chopped
or other vegetables *
4 T vegetable oil
8 eggs, lightly beaten
½ t. parve soup mix
½ t. oregano
½ t. basil
½ t. black pepper
1 c. matza meal

Preheat oven to 350. Grease foil pan.

Saute onions and garlic in oil. Add everything else, mixing thoroughly after each addition. Bake for 45 minutes.

* 2015 version: use the same quantities of vegetables, but make it really green. I halved everything (it was for lunch on the last day of Pesach and I didn't want leftovers) but used an entire box of spinach. I left out the carrots, and used one zucchini (about 6 oz), 5 oz of mushrooms, and some chopped roasted broccoli (roasted first, chopped when cool, I lost track of measurements, probably a cup or two.) I also grated in the broccoli stems - it came to about a cup.