

# ARTICHOKE & LEEK KUGEL

## INGREDIENTS

- 8 Matza squares **OR** 6 round matzas
- 2 T Extra virgin olive Oil
- 2 T Garlic (minced)
- 4 Leeks (thinly sliced)
- 3 cans Artichoke Hearts (roughly chopped)
- 2 1/2 C Egg Substitute
- 1 t Dill (dried)
- 1/2 t Nutmeg
- 1/4 C Parmesan Cheese (grated)
- Salt & Pepper (to taste)



## DIRECTIONS

- 1 Preheat oven to 350 F
- 2 Heat the olive oil in a saute pan over medium heat. .
- 3 Add the garlic and leeks and saute for 20 minutes, stirring occasionally til soft & lightly browned
- 4 Add the artichokes & saute a few minutes more
- 5 Remove from heat and allow to cool slightly.
- 6 Break the matza into small pieces in a bowl & cover with warm water
- 7 Let sit for a few minutes then drain in a colander.
- 8 Whisk eggs in a large bowl with the dill, nutmeg & parmesan
- 9 Spray a 9 X 13 baking dish with non-stick cooking spray
- 9 Fold the matza & vegetables into the dish
- 10 Bake uncovered for 40 minutes on the lowest oven shelf
- 11 Bake for 10 more minutes on the middle oven shelf **OR** until kugel is set & lightly browned.



