



Entertainment
VIDEO: Eiza Gonzalez Refuses To Talk About Giovanni Dos Santos Romance



Fashion+Beauty
Denise Bidot Launches 'No Wrong Way' Movement With Unretouched Photos



Entertainment
Is Kate Del Castillo Meeting 'El Chapo' In NY Jail?



Lifestyle

Matzo Recipes Ideas: 8 Ways To Spice Up Passover!

Like | Twitter | Comment | Email

By **Maria G. Valdez** | Apr 22 2016, 02:56AM EDT



Not your average matzo ball soup! Check these delicious recipes out, perfect for Passover! Shutterstock/LeonP

Bring on the Matzo! [It's Passover](#) from Friday, April 22, until Saturday, April 30, so that means leavened bread is out of the question for our Jewish friends. That's when Matzo, which is unleavened bread, comes in.

Passover, or Pesach, is the commemoration of the Jewish Exodus from Egypt after generations of slavery. In the narrative of the Exodus, the Bible tells that God helped the Children of Israel escape from their slavery in Egypt by inflicting ten plagues upon the ancient Egyptians before the Pharaoh would release his Israelite slaves.

After the last plague ended the lives of the Egyptian male firstborn, the Pharaoh chased his former slaves out of the land.

They left in a hurry and as they baked their provisions for the Exodus, they did not have time to let the bread rise. That's why "chametz" (leavened bread) is not allowed during Passover. It's also a symbolic way of removing the "puffiness" or arrogance and pride from the soul.

ADVERTISEMENT

Most Read

- Entertainment**
Is Kate Del Castillo Meeting 'El Chapo' In NY Jail?
- Lifestyle**
5 Ways To Rum Right All Year Long
- Entertainment**
'El Capo' Telenovela Cast: Mauricio Islas Stars In Telemundo Narco Series
- Entertainment**
VIDEO: Eiza Gonzalez Refuses To Talk About Giovanni Dos Santos Romance
- Entertainment**
Netflix April 2017 Full List New Releases: See What Movies, TV Series Are Coming

ADVERTISEMENT

Chametz also includes anything made from the five major grains — wheat, rye, barley, oats and spelt — that hasn't been completely cooked within 18 minutes after coming into contact with water.

Ashkenazic Jews also consider rice, peanuts and legumes as chametz.

Although matzo has the texture of a cookie instead of bread, there are many delicious recipes you can do with it. My personal favorite incorporates my love of avocado (can't deny I'm Dominican) and lox (fillet of brined salmon). It's a variation of the traditional matzo with cream cheese and lox that is way overdone now.

Maria's Matzocado and Lox

Ingredients:

1 Avocado

1/3 of a small onion

Half a lime

A pinch of salt

2 Matzos

4 slices of lox

Preparation: Peel the avocado and take out the seed. Put in a bowl. Chop the onion. Squeeze the half lime. Mix the onion and lime juice with the avocado and mash them all together until you get a creamy paste. Add the salt. Mix again. Now you've got guacamole! Spread the guacamole on the matzos and add the lox on top. If you're making breakfast, you can add a poached or a boiled egg on top for a fuller meal. I personally like to serve this with mimosas!

Caramel matzo crunch from epicurious.com

Ingredients:

4-6 unsalted matzohs

1 cup (2 sticks) unsalted butter or unsalted Passover margarine

1 cup firmly packed brown sugar

3/4 cup coarsely chopped chocolate chips or semi-sweet chocolate

For the full prep go to [this link](#).

Apple matzo cake from Martha Stewart

Ingredients:

Nonstick spray

3 large eggs, separated, plus 3 large yolks

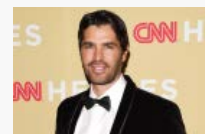
2/3 cup sugar

In Case You Missed



Lifestyle

MAC Cosmetics Reveals New Selena-Inspired Makeup Products



Entertainment

Eduardo Verástegui Questions God's Plan After 14 Years Of Celibacy



Telenovelas

Angelique Boyer Frustrated Over Cutting Of 'Tres Veces Ana' Scenes



Lifestyle

Frida Kahlo Painting Fetches Record \$8M At Christie's Auction

ADVERTISEMENT

ADVERTISEMENT

1/2 teaspoon coarse salt

3 cups grated Granny Smith apples (from 6 peeled apples), squeezed dry

1 cup matzo meal

2 teaspoons finely grated lemon zest

1 tablespoon plum brandy, such as Slivovitz, or regular brandy

2 tablespoons honey

1/4 cup finely chopped pecans

[Click here](#) for full prep.

Matzo Lasagna from thenest.com

Ingredients:

6 large onions, chopped

6 to 8 matzohs

3 to 4 lbs chopped meat

2 to 3 can tomato mushroom sauce

6 eggs

salt and pepper to taste

1 cup wine

garlic, oregano and parsley to taste

1/2 cup oil

Get the full prep [here](#)

Matzo and herbed stuffed tomatoes for Passover from [What Jew Wanna Eat](http://WhatJewWannaEat.com)

Ingredients:

3 tomatoes, cut in half and seeds and juice removed

2 matzo, ground well to resemble crumbs (In food processor if possible)

1 Tb water

1 Tb Herbes de Provence

1 garlic clove, chopped

1/4 cup freshly grated Parmesan cheese

Salt and pepper, to taste

Olive oil for drizzling

Parsley (for garnish)

For full instructions [click here!](#)

Passover Coconut Rocky Road Matzo from [Gluten Free Canteen](#)

Ingredients:

1 box Yehuda GF matzo

200 grams brown sugar (1 cup)

230 grams butter (they say you can use margarine but I don't even want to go there) (2 sticks)

320 grams (2 cups) bittersweet and semisweet chocolate chips (mixed)

165 grams (2 cups) large unsweetened coconut chips (flakes)

160 grams (2 cups) chopped toasted nuts (I used hazelnuts and almonds)

200 grams (2 cups) mini marshmallows (use kosher if you like)

[Click here](#) for instructions.

Matzo Latkes from [Martha Stewart](#)

Ingredients:

Canola oil, for frying

1/2 cup finely chopped onion

6 ounces egg matzo

1 cup cottage cheese, preferably 4 percent

1 large egg, lightly beaten

2 tablespoons snipped chives, plus more for garnish

Coarse salt and freshly ground pepper

4 slices smoked salmon (about 1/4 pound), for garnish

Horseradish Cream

[See instructions here.](#)

Spinach and Matzo pie from [epicurious.com](#)

Ingredients:

1 medium onion, finely chopped

3 tablespoons olive oil

2 (10-ounce) packages frozen chopped spinach, thawed

1/3 cup plus 2 tablespoons chopped dill, divided

1 (16-ounce) container cottage cheese

2 cups whole milk

3 large eggs

1/4 teaspoon grated nutmeg

6 ounces feta, crumbled (1 1/2 cups), divided

6 matzos (about 6 inches square)

[Click here](#) to see how to make it.

Like us and Follow us

Like 89K

Follow

Tags

Lifestyle

Like | Twitter | Comment | Email

136 Votes

↑ 81 Like it

↓ 55 Hate it

What do you think?

From the Web



Homeowners Argue To Keep Rebate Program But It May Be Ending

FinanceDaily.org



If You Own A Home You Are Entitled To \$4,240

FinanceDaily.org



Do This (Before Bed) to "Destroy" Your Nail Fungus in 2 Nights

Fungus Shield Plus



12x More Efficient Than Solar Panels? Scientists Screaming in Disbelief

Electricity Freedom

Ads by Revcontent

ADVERTISEMENT



Maria G. Valdez

Born and raised Dominican living in New York (do not confuse with Dominican-York), who claims to be Sofia Vergara's long lost daughter and who has an unhealthy obsession with JLo. Associate Editor of Latin Times, overseeing the editorial operation and content strategy of the website. Trained journalist and musical theater performer with solid entertainment instincts. Experience covering human interest stories and social and large scale events with focus on Latino entertainment. Maria began her career in