

# MATZO-CRUSTED CHICKEN

Adapted from: Martha Stewart Living

YIELD: 4 SERVINGS

TOTAL TIME: 30 MIN



## INGREDIENTS

- 1 large egg
- 8 matzos, crushed (about 3 cups)
- 2 teaspoons salt
- 1/4 teaspoon black pepper
- 4 boneless, skinless chicken breasts

## DIRECTIONS

- Preheat oven to 400 F.
- Lightly grease a baking sheet.
- Beat egg in a shallow dish.
- Mix crushed matzos, salt, and black pepper in another shallow dish.
- Working with one at a time, dip chicken into egg, then into matzo, pressing to coat both sides.
- Place chicken on the baking sheet, and cook until golden brown, about 15-20 minutes, flipping them over halfway.
- Serve immediately.

## SERVING SUGGESTIONS:

- Serve with brown rice and your favorite vegetables.
- Serve over spaghetti and marinara and sprinkle with shredded cheese.
- Slice the chicken and serve over a salad.

## WHAT IS MATZO?

Matzo (pronounced maht-suh) is a thin, crisp, unleavened bread that is typically eaten during the Jewish holiday called Passover. They are similar to crackers. Matzo has a wide variety of uses including:

- Eat like a cracker with cheese or other toppings.
- Crush it and use as breading for meat, chicken or fish.
- Use it for sandwiches instead of bread.
- Spread with peanut butter and top with fruit or jelly.



# MATZO GRANOLA

Adapted from: Martha Stewart Living

YIELD: 4 CUPS

TOTAL TIME: 40 MIN

## INGREDIENTS

- 3 matzos, crushed
- 1/2 cup nuts or seeds, chopped
- 1/4 cup vegetable oil
- 2 tablespoons brown sugar
- 2 tablespoons honey
- 1/2 teaspoon salt
- 1/2 cup dried fruit, chopped

## DIRECTIONS

- Preheat oven to 300 F.
- Stir together the matzos, nuts/seeds, oil, brown sugar, honey and salt.
- Spread evenly on a baking sheet.
- Bake for 25 to 30 minutes, stirring every 10 minutes.
- Let cool.
- Break into smaller pieces.
- Stir in dried fruit.



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## SUGGESTED SERVINGS

- Serve on top of yogurt with your favorite fruit.
- Serve granola like cereal and add milk.
- Top half of a baked apple or pear with granola for a delicious and nutritious dessert.

# BANANA MATZO BREI

YIELD: 2 SERVINGS  
TOTAL TIME: 25 MIN

## INGREDIENTS

3 matzos, broken into 2-inch pieces  
1 banana, plus more banana slices  
1/4 cup vegetable oil  
1 large egg  
1/4 teaspoon salt  
1 tablespoon honey  
1/2 ounce dark chocolate (optional)  
2 tablespoons milk (optional)

## DIRECTIONS

- Soak matzos in cold water for 5 mins.
- Drain matzos in a colander.
- Mash banana using a fork.
- Add oil, egg, and salt to mashed banana.
- Gently stir in matzos and honey.
- Heat 1 tablespoon oil in a medium skillet over medium heat.
- Spread half of the matzo mixture evenly in skillet, pressing gently.
- Cook until underside is golden, about 4 minutes.
- Flip using a spatula.
- Cook until underside is golden, about 5 minutes.
- In a microwave-safe bowl, melt chocolate with the milk.
- Transfer the banana matzo to plates. Top with banana slices and drizzle with the melted chocolate.



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