

MATZO BREI WITH PECANS

For those celebrating Passover, the one consolation of giving up all that bread for a week is having an excuse to make Matzo Brei. This egg/matzo omelet is a sweet treat when doused in copious amounts of maple syrup. People will argue about the egg to matzo ratio, but it really depends on how you like it. If you like things eggier, then add an extra egg or two. If you like it on the dry side, then a 1:1 ratio is the way to go. It's a very forgiving recipe, so have fun with it. I've added pecans and orange zest for a little crunch and zing.

INGREDIENTS (Serves 2)

$\frac{1}{4}$ cup pecans

3 large eggs, beaten

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ teaspoon vanilla

3 sheets egg matzo

1 tablespoon orange zest

2 tablespoons butter

$\frac{1}{4}$ cup fresh blueberries for garnish

1 tablespoon confectioners sugar for garnish

maple syrup, warmed for serving

PREPARATION

In a clean skillet, toast the pecans for a minute. Set aside. Wipe the crumbs out of the skillet. Chop pecans into small pieces and set aside.

In a large bowl, combine the eggs, salt and vanilla.

Using cold running water, wet the matzo sheets over a colander. Shake the colander to remove excess water. Crumble the wet matzo sheets into the egg mixture. Add the pecans and orange zest, mix well and set aside for five minutes.

Heat a skillet on medium. Add 1 tablespoon butter to pan. Once melted, pour matzo mixture into pan. Press down with a spatula to flatten.

Cook until bottom is browned, about 5 minutes. Carefully slip out onto a plate. Add 1 tablespoon butter to pan. Carefully flip matzo brei back into pan to cook other side for an additional 4 minutes.

Slide onto serving plate. Garnish with blueberries. Using a small sieve, sprinkle the confectioners sugar on top. Serve with maple syrup.