

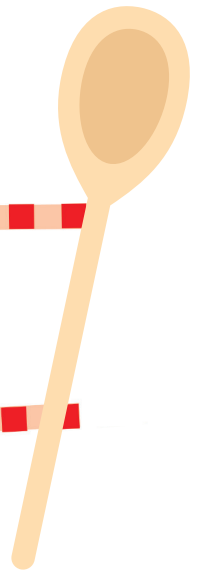


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## KIDZ COOK

### Recipe of the Week!



**TAKE ONE HOME AND TRY IT YOURSELF!**

#### Matzah Brei

Recipe Yield 4 Servings | \*\* Allergy Alert \*\* Dairy/Wheat

##### Ingredients

- 2 sheets of plain matzah (egg matzah may be used, but it falls apart pretty fast)
- 1 egg
- 1/4 teaspoon salt
- 1–2 teaspoons sugar, according to taste
- 1/4 teaspoon vanilla
- 1 tablespoon unsalted butter

##### Instructions

1. Fill a 2-quart bowl with very warm tap water. Break each matzah into roughly 4 pieces and place in the bowl, pressing down so that the matzah is fully submerged.
2. Mix the egg, salt, sugar, and vanilla in a 1-quart mixing bowl.
3. Drain the matzah and gently squeeze it over the sink to remove excess water. Add the matzah to the egg mixture and stir carefully with a fork so that the egg coats all of the matzah.
4. Heat an 8-in. nonstick frying pan or griddle for 10 seconds. Add the butter and swirl in the pan until melted. Add the egg matzah mixture and gently press to form one large pancake.
5. Cook until the bottom is golden, then turn it over with a wide metal spatula or turner.
6. Add cinnamon and powdered sugar or syrup.

**Enjoy!**

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