

Matzo Brei “Florentine” – Comfort du Jour

Whatever category you put matzo in (bread or crackers), this stuff is undeniably boring, but a common sight in my home now—at least during Passover. My goal, as the primary meal maker in my home, is to find ways to make matzo more palatable.

Thank goodness for the New York Times Cooking e-letter, which is always brimming with menu ideas, including a basic version of this dish, called matzo brei. As written, the recipe sounded kind of plain, but I asked my Jewish husband if there was any reason that I couldn't jazz up this dish a bit—maybe with addition of onions and some spinach? Sure, was his response, and this was the result.

The matzo pieces, fried in butter throughout the scrambled egg mixture, reminded me of baked pasta, especially for the crispy, buttered edges. I don't know what prompted me to top the dish with sour cream, but it was a good call, and the fresh dill I had picked up at the market was a perfect finish for this savory, ready-in-15-minutes breakfast.

INGREDIENTS (SERVES 2)

2 sheets plain matzo, rinsed under warm water and set aside to soften* (see notes)
3 Tbsp. salted butter
1/4 cup chopped sweet onion
Good handful fresh baby spinach, rough-chopped
Kosher salt and ground black pepper (to taste)
3 eggs, room temperature, beaten with a splash of water or milk
A hefty dollop of sour cream (for serving)
1 Tbsp. chopped fresh dill (for garnish)

*NOTES

On my first attempt at this dish, I missed the step of rinsing and resting the matzo ahead of time. As an alternative, I simply poured about 1/4 cup warm water from my tea kettle, right into the skillet with the butter and matzo pieces. The dry matzo soaked up the water and subsequently fried in the butter with no issues. This may truly be a better method than the original, because I didn't have to wash an extra “soaking” dish or clean up a soggy matzo mess from the counter. Do what works for you!

INSTRUCTIONS

1. Add butter to a large, non-stick skillet over medium heat.
2. Break up the matzo sheets into smaller, bite-size pieces. Add the matzo pieces to the skillet and fry them until the moisture evaporates and the matzo looks golden in color. This will take anywhere from 4 to 8 minutes, depending on the wetness of the matzo when you begin. Rely more on the appearance of the matzo than the time; there should be no more visible water in the skillet, and the matzo may look a bit crispy at the edges.
3. Add onion to the skillet and toss until slightly softened. Add baby spinach and toss until wilted. Season the mixture with salt and pepper.
4. Pour the beaten eggs into the skillet, and immediately stir the mixture with a wooden spoon, until the eggs are set and only slightly wet in appearance.
5. Transfer the egg mixture to a serving plate or bowl. Top with sour cream and chopped fresh dill.