

Matzo Brei with Salsa

from In Our Grandmothers' Kitchens

Ingredients:

2 tablespoons butter (plus a little more if needed)
1 medium onion, chopped
2 pieces matzo, broken into small pieces
4 eggs
1 cup grated sharp cheddar
1/2 cup salsa
chopped fresh chives to taste (optional, but I saw them coming up in my yard and couldn't resist!)

Instructions:

Melt the butter in a 10-inch nonstick skillet. Sauté the onion pieces over medium-low heat until they turn golden brown, about 10 minutes.

While the onion is sautéing, place the matzo pieces in a colander, and place the colander in the sink. Pour boiling water over the matzo until all the pieces are damp. Drain the matzo pieces in the colander.

Set aside about 1/4 cup of the cheese. Whisk together the eggs and the remaining cheese in a large bowl. Stir in the drained matzo pieces.

Add this mixture to the onions, adding a little more butter/fat if needed to keep the eggs from sticking. Cook over medium-low heat, stirring as needed, until the eggs set.

Spoon the egg mixture onto a serving plate. Pour the salsa on top, and garnish with the remaining cheese and the chives. Serve with extra salsa. Serves 2 to 4, depending on appetite.