

JOY *of* KOSHER

with Jamie Geller

Go Gluten Free

with Jamie Geller

Recipes for Passover
and Year Round

#WinnDixieKosher



Winn  Dixie



@JoyofKosher
#WinnDixieKosher

It's been truly amazing to partner with Winn-Dixie over the past 2 years. I've been traveling the Sunshine State doing cooking demos in places like South Florida, Orlando and Jacksonville, we've published multiple holiday eBooks featuring family favorite recipes, and have produced playful and plentiful recipe videos for all of you who couldn't make it to my store appearances.

This, our second Passover together, is both a blessing for me and continuation of our joint commitment to you. We will once again develop seasonal eBooks filled with creative, classic, traditional and tradition with a twist recipes for the holidays and year-round, plus continue our video series (check out our 3-Ingredient Bissli Schnitzel!), and yes, many more demos. Where should I visit next? Let us know on Twitter @JoyofKosher #WinnDixieKosher.

In the meantime we wish you a happy, kosher, sweet Passover free from gluten and filled with fabulous food, and family memories to last a lifetime.

Love,

Jamie Geller



Add a fresh new flavor to your holidays, with Winn-Dixie!

Winn-Dixie carries an assortment of kosher goods in over 500 stores to cater to the kosher community; select stores even carry fresh kosher meat and dairy items.

For quality kosher at a great value, Winn-Dixie's family of brands, such as, Winn-Dixie, Prestige, Chek and other brands are the solution to your kosher shopping needs. With over 1,000 kosher everyday essentials, such as juice, cereals, mac and cheese, soy and almond milk, honey, syrups, frozen vegetables, ice cream, spices, Chek soda and so much more, Winn-Dixie brands play the leading role at every meal.

Winn-Dixie carries kosher pareve bakery favorites, such as egg challah and challah rolls, black & white cookies, brownies, rugelach and more. And don't miss out on dairy deliciousness with their Triple Layer Chocolate cake and specialty cakes that everyone will love. They're a delicious way to celebrate any occasion.

Wine is part of every holiday meal and Winn-Dixie's kosher stores carry a wine for every palate, from Bartenura and Baron Herzog to classic favorites like Manischewitz.

In South Florida, Winn-Dixie is proud to have stores in the Miami area with delis, pareve bakeries and even meat cutting rooms that are certified and supervised kosher. If you're looking for a fresh hot pizza, sushi or even fresh cut fruit, they are there to serve.

Add Winn-Dixie to your family recipe!

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Apples and Cinnamon Quinoa Breakfast | 2 servings

This Apples and Cinnamon Quinoa Breakfast is a nice alternative to oatmeal, with the added value of protein found in quinoa. The apples provide a natural sweetness so you don't have to add any sugar.

Ingredients

- ½ cup quinoa, raw
- 1 apple, finely chopped
- 1 teaspoon ground cinnamon
- Dash of salt
- 1 cup water
- ½ cup milk, any kind

Directions

1. Bring quinoa, apple, cinnamon, salt and water to a boil in a small pot. Once boiling reduce to simmer and cook for 10-15 minutes until water is absorbed.
2. Add milk of choice, stir and remove from heat. Enjoy hot for breakfast.



Recipe courtesy of Tamar Genger MA, RD and JOYofKOSHER.com



Potato and Cheddar Frittata | 6 servings

This Potato and Cheddar Frittata combines the two best breakfast foods into one delectable recipe. Eggs and potatoes go together like salt and pepper, especially at breakfast or brunch.

Ingredients

- 2 tablespoons olive oil
- 2 large red potatoes, scrubbed and thinly sliced (about 1-pound)
- 1 small Spanish onion, thinly sliced
- 8 large eggs
- 2 tablespoon whole milk
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ½ cup shredded cheddar cheese

Directions

1. Preheat oven to 375° F.
2. In a 10-inch ovenproof nonstick skillet, heat oil over medium heat. Add potatoes and cook 10 minutes or until beginning to get tender. Add onions and cook 5 minutes more, or until translucent.
3. In a large bowl, beat eggs with milk, salt and pepper. Stir in cheese. Pour over potatoes and onions and transfer to preheated oven. Bake 15 to 18 minutes or until set in the middle. Loosen edges with a spatula and slide out onto a plate. Cut into 6 slices and serve immediately.



Recipe courtesy of Jamie Geller and JOYofKOSHER.com



perfect
PAIRING



Cauliflower "Mac" and Cheese | 4 servings

Try a new kind of macaroni and cheese that replaces the mac with cauliflower. Enjoy as a main or try a smaller portion as a side, if you like mac and cheese you will love this new twist.

Ingredients

- 1 small head cauliflower cut into small florets about 5-6 cups
- ½ small onion, diced
- 1 teaspoon olive oil
- Kosher salt
- Freshly ground black pepper
- ¼ cup Passover panko
- 2 tablespoons parsley
- 1 teaspoon paprika
- 2 tablespoons butter
- 2 tablespoons potato starch
- 1 ¼ cups milk (whole milk or coconut is best)
- ½ teaspoon granulated garlic
- 1 teaspoon Passover mustard (optional)
- ½ teaspoon paprika
- 2 ½ cups grated extra sharp cheddar cheese (reserve ½ cup)

Directions

1. Preheat oven to 400° F. Place cauliflower florets on a baking sheet, mix with diced onion and oil, sprinkle with salt and pepper. Roast for 20-25 minutes tossing half-way through until browned.
2. Lightly toast panko in a frying pan or oven and toss with parsley and paprika.
3. Warm the milk in the microwave, so it is just heated through (this helps prevent the cheese sauce from clumping). Heat a medium saucepan over medium med-high heat. Add 2 tablespoons butter and potato starch then whisk for 2 minutes (until a smooth roux is made), add milk and continue whisking until sauce thickens. Once smooth add salt and pepper and other spices. Then add the cheese reserving ½ cup. Mix with spatula and add cauliflower, stir gently. Now add the reserved cheese, mix just enough to evenly distribute.
4. Place mixture into a 8x8 inch greased casserole dish and cover with panko mixture. Bake in oven for 20 minutes until toasty and bubbly.



Recipe courtesy of Tamar Genger MA, RD and JOYofKOSHER.com

A top-down view of a white bowl with a gold rim, filled with spaghetti squash. The squash is topped with a variety of ingredients: sliced mushrooms, diced tomatoes, zucchini, and fresh basil leaves. The entire dish is coated in a light-colored sauce.

earthy
WARM

Roasted Spaghetti Squash | 6 servings

Squash sometimes gets a bad rap with both kids and parents, but once you discover this Roasted Spaghetti Squash, you will gain a whole new appreciation for these versatile vegetables.

Ingredients

- 1 spaghetti squash (about 1½ lb)
- 2 teaspoons olive oil
- 2 cloves garlic, peeled and minced
- 1 carrot, diced or grated
- 1 small zucchini, diced
- 6 button mushrooms, washed and sliced
- 1 (28-ounce) can whole peeled tomatoes
- 1 teaspoon fresh oregano
- 2 teaspoons fresh basil plus 1 tablespoon for garnish
- 1 teaspoon fresh thyme
- Salt and pepper to taste
- Grated Parmesan cheese (optional)

Directions

1. Preheat oven to 375° F. Halve squash lengthwise. Cut into quarters for faster roasting.
2. Scoop out seeds of squash, then lay flesh side down on a baking sheet lined with parchment paper.
3. Bake 35 minutes or until you can easily pierce shell.
4. While squash bakes, heat oil in a skillet. Sauté garlic and carrots over medium heat for 8-10 minutes. Add zucchini and mushrooms and sauté until tender, 5-8 minutes. Add canned tomatoes, fresh herbs, salt, pepper and simmer, stirring occasionally, for 20 to 30 minutes. Break the tomatoes apart with a wooden spoon. Lower heat if sauce begins to boil. Remove from the heat and set aside.
5. Remove squash from oven and transfer to a plate or cutting board. Allow it to cool so that small children can handle it.
6. Scrape squash crosswise with a fork to pull strands from shell onto a serving platter or individual plates. Pour tomato sauce over squash and garnish with fresh basil. Serve immediately.



Recipe courtesy of Julie Negrin and **JOY of KOSHER** with Jamie Geller Magazine

Parmesan Herb Potatoes | 4 servings

Looking for a change for your weeknight potatoes? Bring these hot baked potatoes with herbs, Parmesan and cottage cheese to the table.

Ingredients

- 1 cup BREAKSTONE'S Cottage Cheese, any variety
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon chopped fresh chives
- ½ teaspoon each: dried basil leaves, garlic powder and pepper
- 4 medium hot baked potatoes, split

Directions

1. Mix cottage cheese, Parmesan cheese, chives and seasonings.
2. Spoon over potatoes.

 Recipe courtesy of BREAKSTONE'S Cottage Cheese





*Passover, one creamy
bite at a time.*



Top your matzo with the delicious, creamy taste of **Breakstone's**. Look for specially marked © kosher for Passover packages. Get yours today!

Breakstone's

Spiced Gefilte Fish | 8 servings

Gefilte fish, "the" Jewish food for Shabbos and holiday festivities, was invented by some ingenious Jewish women many generations ago to help diners avoid tangling with bones while they ate. The word itself means "filled" in Yiddish, referring to the original practice of filling the fish's skin with ground fish

Ingredients

- 1 (22-ounce) loaf frozen gefilte fish
- 1 (10-ounce) bag frozen chopped onions
- 1 (1-pound) bag frozen, crinkle cut carrots
- 2 stalks fresh celery, chopped
- ¼ teaspoon dried dill weed (or 1 sprig fresh dill)
- ¼ teaspoon dried parsley flakes (or 2 sprigs fresh parsley)
- ¼ teaspoon celery seed
- ½ teaspoon dried thyme or 1 sprig fresh thyme
- ½ teaspoon ground allspice
- 8 to 10 capers
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 cups water

Directions

1. Preheat oven to 350° F.
2. Line a 9 x 5 x 3-inch loaf pan with onions, carrots and celery.
3. Rinse frozen gefilte loaf under water to remove label and parchment wrapper and place in loaf pan.
4. Sprinkle dill weed, parsley, celery seed, thyme, allspice, capers, salt and pepper evenly over fish. Pour water in loaf pan around sides of fish and cover with foil.
5. Bake for 2½ hours.
6. Transfer fish and vegetables to a sealable container, cover and refrigerate until cold, at least 4 hours.



Recipe courtesy of **QUICK & KOSHER Recipes From The Bride Who Knew Nothing** by **Jamie Geller** (Feldheim 2007)



rich
BRIGHT

A top-down view of a grey ceramic plate containing two salmon rolls. Each roll is made of a piece of salmon wrapped in several thin, overlapping slices of cucumber. The rolls are positioned diagonally on the plate. The background shows a pink and white striped tablecloth and a small portion of a colorful floral plate in the upper left corner.

delicate
ELEGANT

Simple Poached Salmon | 4 servings

Delicate and elegant, this Simple Poached Salmon technique yields juicy salmon that can be served warm or at room temperature.

Ingredients

- 1 lemon, thinly sliced
- 1 ½ teaspoons kosher salt
- 1 teaspoon peppercorns
- 4 (5-oz) salmon fillets, skinless

Directions

1. In a large, deep, straight-sided skillet or heavy pot combine lemon, salt and peppercorns. Fill with 3 inches of water and bring to a boil.
2. Add the salmon and reduce to a gentle simmer. Cover and cook for 4 to 5 minutes or until salmon is opaque.
3. With a slotted spatula remove salmon and lemon slices to a paper towel-lined plate.
4. Serve warm or at room temperature with lemon slices.



Recipe courtesy of Jamie Geller and **JOY of KOSHER with Jamie Geller magazine**



exotic
SWEET

Spicy Citrus Tilapia | 6 servings

Spicy Citrus Tilapia is cooked to perfection and served over a bed of onions for maximum flavor. Make this fish any night of the week and everyone will love it.

Ingredients

- 2 tablespoon olive oil
- 6 tilapia filets, about 1½ pounds, cut into 2-inch pieces
- 1 large red onion, peeled and thinly sliced
- 2 oranges, zested and segmented
- 1 to 2 tablespoon red pepper flakes
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 3 tablespoon chives, chopped

Directions

1. Heat olive oil in a large sauté pan over medium high heat.
2. Add tilapia and cook 4 to 6 minutes or until golden brown.
3. Turn fish and add onion. Cook 6 minutes more or until fish is cooked through and onions are translucent.
4. Add orange zest and segments, red pepper flakes, salt and pepper and toss gently to combine.
5. Garnish with chives for serving.

Dress it Down/Make it a Slow Cooker Meal

Use 4 chicken leg quarters (thigh with leg attached), and toss all the ingredients except the pistachios and cilantro in the slow cooker with 3 cups chicken broth. Cook on low for 6 hours. Serve over whole wheat couscous and garnish with the pistachios and cilantro.



Recipe courtesy of Jamie Geller and JOYofKOSHER.com

Honey Lime Chicken with Spanish Sweet Potato Rice

 | 4-6 servings

The “rice” in this dish is actually made from sweet potatoes, use the same method to make vegetable based couscous or risotto. Fun anytime of year, but very exciting on Passover.

Ingredients

1 2-lb. package chicken breasts (not thin)	2 tablespoons honey
¼ cup olive oil	3 cloves garlic
3 tablespoons lime juice	Salt and pepper, to taste
1 teaspoon lime zest	

Directions

1. Add all the ingredients to a Ziploc bag and marinate for a few hours.
2. Remove the chicken from the marinade (discard the marinade) and grill or broil on high for approximately 6 minutes per side, or until internal temperature reaches 165 degrees.



Spanish Sweet Potato Rice

Ingredients

2 large sweet potatoes, peeled	½ teaspoon cumin
1 small onion, finely diced	1 cup chicken or vegetable stock
2 cloves garlic, minced	Salt and pepper, to taste
½ green pepper, finely diced	Honey-lime marinated chicken (recipe opposite page)
3 tablespoons olive oil	Fried or poached egg, optional
1 teaspoon chili powder	Cilantro, for garnish
1 teaspoon paprika	

Directions

1. Cut off each end of the sweet potatoes so they are flat on each side, and spiralize using the 3MM noodle blade or use a Julienne peeler.
2. Working in batches, pulse the sweet potato noodles in the food processor or until they resemble the texture of rice. You should have a scant 3 cups of sweet potato rice.
3. Heat the olive oil in a wok or skillet and sauté the onions, garlic, and green pepper until softened and translucent. Add the spices and continue to sauté until fragrant. Add the sweet potato and continue to sauté until incorporated. Add the stock, salt, and pepper and bring to a boil. Cover the pan and cook over medium heat for 5 minutes. Uncover and cook over high heat until all the liquid is absorbed and the sweet potato is tender, about another 5 minutes.
4. Place a portion of sweet potato rice on a plate and top with a fried egg (optional). Garnish with cilantro. Serve with honey-lime marinated chicken.

Variation: Try using plantain or butternut squash rice instead of sweet potatoes. If you eat kitniyot on Passover, feel free to add a can of rinsed and drained black beans and/or corn.



Recipe courtesy of Chanie Apfelbaum and JOY of KOSHER with Jamie Geller Magazine

Vineyard Chicken | 4 servings

This delicious Vineyard Chicken is infused with the richness of red wine, garlic, rosemary and fresh grapes.

Ingredients

- 1 chicken, cut into 8 pieces
- 3 tablespoons extra-virgin olive oil
- 3 garlic cloves, peeled
- Sprig of rosemary
- Salt and pepper
- 2 cups Bordeaux or other dry full-bodied red wine
- 1 tablespoon tomato paste
- ½ pound black or red seedless grapes, not too sweet

Directions

1. Wash the chicken and pat dry.
2. Heat the oil in a deep and heavy skillet or pot.
3. Add the garlic, rosemary and chicken and brown the chicken on all sides. Sprinkle with salt and pepper and keep cooking until nice and golden.
4. Discard the garlic cloves before they start turning brown.
5. Stir the tomato paste into the wine and add to the chicken; stir well and cover.
6. Cook, covered, on medium heat for 25-30 minutes.
7. Add the grapes and cook for 10 more minutes.
8. Remove the chicken and grapes from the pot, and allow the sauce to thicken on low heat before pouring it onto the chicken stew. Serve with mashed or boiled potatoes.



Recipe courtesy of Alessandra Rovati [JOY of KOSHER with Jamie Geller Magazine](#)



everyday
HOLIDAY

Steak Roll Ups with Creamy Mashed Potatoes

| 4 servings

Steak on the outside, creamy mashed potatoes on the inside. Perfect for the meat 'n potatoes people in your life.

Ingredients

Creamy Mashed Potatoes

- 3 Russet or Idaho potatoes, peeled and cubed
- ½ onion, peeled but intact
- 2 tablespoons extra light olive oil
- Kosher salt, to taste
- 1 egg, lightly beaten

Steak

- 8 sandwich steaks or beef cutlets,
2- x 7-inch (1 ½ pounds total)
- Kosher salt
- Coarse black pepper (optional)
- Extra light olive oil, for brushing

Vegetable Sauce

- 1 tablespoon extra light olive oil
- 1 small onion, finely diced
- 1 small carrot, shredded
- 1 cup strained chicken soup broth
- 2 teaspoons potato starch or tapioca starch
- Kosher salt
- Coarse black pepper (optional)

Directions

1. Place cubed potatoes and onion in a 3 or 4 quart pot. Add salted water to cover. Bring to a boil; cook potatoes for 25 minutes, until fork tender. Reserve 2 tablespoons cooking water; set aside.
2. Drain potatoes. Add oil and reserved cooking water, and season with salt to taste. Mash with a potato masher, until potatoes are smooth. Add the egg, and mash the potatoes once again until very creamy. The egg will cook quickly in the steaming mashed potatoes.
3. Preheat oven to 350°F.
4. Pound steak on each side with a meat mallet, until tender. Season both sides with salt, and pepper if using.
5. Place 3 tablespoons of mashed potatoes on one end of each sandwich steak; form potatoes into a neat mound. With clean hands, carefully roll each steak toward you until you have a neatly formed roll ups.



6. Arrange steak roll ups, seam side down, on a baking pan. Brush each roll up with olive oil.
7. Bake uncovered for 45 minutes.
8. For vegetable sauce, heat oil in a small skillet. Add onion and carrot, and sauté for 5 to 8 minutes. Add chicken broth, and bring to a boil.
9. Dissolve potato starch in tablespoon water; add to boiling broth. Stir until thickened. Season with salt to taste, and pepper if using.
10. Ladle hot vegetable sauce over 4 plates. Place 2 steak roll-ups over each plate of sauce. Serve.



Recipe courtesy of Chavi Sperber and **JOY of KOSHER** with Jamie Geller Magazine

Pulled Brisket | 8 servings

This Pulled Brisket is a mouthwatering dish with many layers of flavors. Magic happens when the meat is rubbed with the perfect blend of spices and then cooked all day in a special sauce.

Ingredients

1 two to three pound brisket

Rub

- 1 tablespoon kosher salt
- 3 tablespoons brown sugar
- 1 tablespoon GEFEN paprika
- 1 tablespoon GEFEN garlic powder
- ¼ teaspoon red pepper flakes

Sauce

- 1 cup GEFEN Ketchup
- 1 teaspoon GEFEN garlic powder
- 2 tablespoons GEFEN paprika
- ¼ cup brown sugar
- ½ cup GEFEN maple syrup
- 1 tablespoon imitation soy sauce, optional
- ¼ cup apple cider vinegar
- 2 tablespoons Passover mustard



Directions

1. Prepare the rub by combining all the ingredients and then rub all over brisket on both sides.
2. Cut four onions in rings and layer on bottom of a slow cooker pot on high
3. Place brisket over onions.
4. Combine all the sauce ingredients, and pour over brisket.
5. Cover slow cooker with lid and let cook 6-7 hours.
6. After 6-7 hours of cooking, remove brisket. Use two forks to shred the meat. Return to pot, and mix meat into the sauce that remained in the pot. Cook for a few more minutes.



Recipe courtesy of Tzippy Fettman and **JOY of KOSHER with Jamie Geller Magazine**





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WITH GREAT FOOD



PASSOVER COOKING

with
Jamie Geller

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THE ORIGINAL GLUTEN FREE MATZO STYLE SQUARES

Fresh Basil Salad | 4 servings

This Fresh Basil Salad is packed full of delicious vegetables ranging from chicory, zucchini and carrots to radishes and cherry tomatoes. Top it off with slivered almonds and you have a fresh salad perfect for spring.

Ingredients

- 6 ounces lettuce
- 6 ounces chicory
- 1 medium/large zucchini, julienned
- 2 small/medium carrots, julienned
- 8 basil leaves
- 1 long radish or 4 round radishes
- 8-10 cherry tomatoes
- 2 tablespoons slivered or thinly sliced almonds
- 4 tablespoons olive oil
- 1 tablespoon lemon juice
- 1 tablespoon white wine vinegar (optional)
- Salt and pepper to taste

Directions

1. Combine lettuce, chicory, julienned zucchini and carrots, radishes, cherry tomatoes and slivered almonds in a bowl.
2. Whisk the lemon juice, white wine vinegar, salt and pepper together. Slowly whisk in olive oil.
3. Pour over vegetables.
4. Top with coarsely chopped basil leaves.



Recipe courtesy of Alessandra Rovati and **JOY of KOSHER** with Jamie Geller magazine



crisp
REFRESHING

Spicy Braised Broccoli | 4 servings

This Spicy Braised Broccoli side dish is an easy and flavorful compliment to almost any main course.

Ingredients

- 1 tablespoon olive oil
- 4 cups broccoli or rabe, trimmed and washed, or broccoli florets
- 2 cloves garlic, minced
- 2 tablespoons Balsamic vinegar
- ½ tablespoon red chili flakes
- Kosher salt
- Freshly ground black pepper

Directions

1. Heat oil in a medium sized skillet over medium high heat.
2. Add broccoli rabe and sauté for 4 to 6 minutes or until wilted.
3. Add garlic and cook 2 minutes more.
4. Add balsamic and ¼ cup water and bring to a boil.
5. Reduce to a simmer and cook 8 to 10 minutes or until very tender.
6. Stir in red chili flakes and season to taste with salt and pepper.



Recipe courtesy of Jamie Geller and JOYofKOSHER.com





warm
OR COLD

Sautéed Quinoa with Scallions and Mint | 4 servings

This easy Sautéed Quinoa with Scallions and Mint can be thrown together quickly for a warm side dish or a cold salad.

Ingredients

- 1 cup quinoa
- 2 tablespoons olive oil
- 3 to 4 large scallions, chopped
- ¼ cup chopped fresh mint
- 2 teaspoons finely grated lemon peel
- Kosher salt
- Freshly ground black pepper

Directions

1. Rinse quinoa several times in a strainer. Place quinoa and 1½ cups water in a saucepan, and bring to a boil over high heat. Reduce heat, cover the pan, and simmer until all water has been absorbed, about 15 minutes. Set aside.
2. Heat oil in a wok, large skillet, or sauté pan over medium heat. Add scallions, and cook until they have softened, about 2 to 3 minutes. Return quinoa to the pan, and cook, stirring to distribute ingredients evenly. Sprinkle mint, lemon peel, and salt and pepper to taste over the quinoa. Cook until the ingredients are hot, about one minute.



Recipe courtesy of Ronnie Fein and **JOY of KOSHER with Jamie Geller** magazine

Spicy Sautéed Leeks and Spinach

| 4 servings

A gorgeous make ahead vegetable that can be eaten hot or room temp. The leeks and spinach bring lots of flavor to your table.

Ingredients

- 6 leeks, white and light green parts only, cut into ¼-inch rounds then halved
- 4 tablespoon olive oil
- 10 cloves garlic, minced
- 2 teaspoon crushed red pepper
- ½ cup white wine
- 1 bag baby spinach (10-ounce)

Directions

1. Heat oil in a large sauté pan over medium low heat.
2. Add leeks, cover and cook for 25 minutes, stirring occasionally.
3. Stir in garlic and red pepper flakes.
4. Add wine and spinach and increase heat to medium.
5. Cover and cook 4 minutes more tossing occasionally, until spinach is wilted.



Recipe courtesy of Jamie Geller and JOYofKOSHER.com



Simple
GREENS

Carmelized Onion Mashed Potatoes

| 8 servings

Nothing says savory home cooking like the aroma of onions cooking on the stove. caramelized onions are great on everything! In chopped liver, in omelets, on chicken and, of course, in mashed potatoes. You stock up on sacks of potatoes and onions for Passover anyway, so why not make the most of them?

Ingredients

2 pound Yukon gold potatoes, cut into ½-inch dice

5 tablespoon olive oil, divided

2 medium onions, diced

1 teaspoon plus ¼ teaspoon kosher salt

¼ cup vegetable broth

¼ teaspoon garlic powder

Directions

1. In a large pot, cover potatoes with water and bring to a boil. Simmer for 18 to 20 minutes or until tender when pierced with a fork. Drain well and return to pot.
2. While potatoes are cooking, heat 1 tablespoon olive oil in a medium sauté pan over medium heat. Add onions and 1 teaspoon salt and sauté for 10 to 12 minutes or until softened and browned, stirring constantly.
3. Add onions to drained potatoes and mash with a potato masher until broken down but leaving some lumps. Stir in broth, garlic powder, remaining 4 tablespoons olive oil, and ¼ teaspoon salt.
4. Serve immediately or cover to keep warm.



Recipe courtesy of Jamie Geller and JOYofKOSHER.com



easy
SAVORY

Maple Roasted Sweet Potatoes with Pecans

| 10 servings

These sticky and sweet Maple Roasted Sweet Potatoes with Pecans are so easy to make, with only 5 ingredients.

Ingredients

- 4 pounds sweet potatoes, scrubbed clean and cut into ½-inch thick wedges
- 5 tablespoons olive oil
- 1 tablespoon kosher salt
- 6 tablespoons maple syrup
- 2 cups chopped pecans

Directions

1. Preheat oven to 400° F.
2. Divide sweet potatoes evenly between two sheet pans in a single layer. Drizzle with olive oil and salt and roast for 30 minutes.
3. Remove and toss with maple syrup and pecans.
4. Return to oven and roast 5 to 10 minutes more or until tender and slightly browned.



Recipe courtesy of Jamie Geller and JOYofKOSHER.com



sticky
SWEET



Pear and Almond Tart | 10 servings

Using fruit in a dessert is obvious, but you may not realize how elegant a Pesach dessert can be. Feel free to customize with a different kind of nut, or add $\frac{1}{4}$ cup of chopped chocolate to the filling, and garnish with chocolate curls for a crowd-pleasing variation.

Ingredients

Crust

- 1 cup ground almonds
- $\frac{1}{2}$ cup slivered almonds
- Salt
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup melted margarine or oil

Filling

- $\frac{1}{2}$ cup ground almonds
- $\frac{1}{4}$ cup sugar
- 3 tablespoons margarine or oil
- 1 egg
- $\frac{1}{2}$ teaspoon vanilla (optional)
- 4 pears
- 1 cup sugar
- $\frac{1}{4}$ cup lemon juice

Directions

1. For the crust, mix 1 cup of ground almonds with $\frac{1}{2}$ cup slivered almonds (for added texture), a pinch of salt and $\frac{1}{4}$ cup sugar. Mix in $\frac{1}{2}$ cup melted Pesach margarine or oil and blend with your fingers or a fork until the mixture looks like coarse, wet sand. Press into a pie pan, filling the bottom and sides evenly, and bake 10-15 minutes at 350°F, or until crust begins to darken and smell nutty.
2. For almond filling, process $\frac{1}{2}$ cup ground almonds, $\frac{1}{4}$ cup sugar, 3 tablespoons margarine or oil, 1 egg and $\frac{1}{2}$ teaspoon vanilla (optional) in a food processor for 3-4 minutes until mixture is very creamy and smells like almonds. Taste and adjust sweetness if necessary. Spread into cooled tart crust.
3. For pears, peel 4 ripe pears and simmer in 4 cups water mixed with 1 cup sugar and $\frac{1}{4}$ cup lemon juice until pears are soft and pierced easily with a knife, about 20 minutes. Allow to cool slightly and then slice and arrange in pie crust over almond cream, overlapping slices. Sprinkle with sugar and bake at 350° F for about 45 minutes to an hour, tenting with foil if the crust begins to brown too much before the cream is firm. Remove when the pears are golden and the cream feels firm when pierced.



Recipe courtesy of Devorah Backman and **JOY of KOSHER** with Jamie Geller Magazine

Giant Chocolate Chip Cookie Tower

| 12 servings

All of the components of this recipe can be prepared in advance. The cookies can be frozen, either as raw dough or fully baked. The cream ingredients must be melted together and cooled completely before whipping. The entire cake can be assembled the day before serving.

Ingredients

Cookie Layers

- 1½ cups (3 sticks) margarine
- 2¼ cup brown sugar
- ¾ cup sugar
- 3 eggs
- 1 tablespoon vanilla
- 3 (14-ounce) bags ground walnuts
- 3 cups potato starch
- 3 cups chocolate chips

Chocolate Cream Filling

- 3 cups non-dairy whipped topping or heavy whipping cream
- 10 ounces chocolate chips
- 1 cup (2 sticks) margarine

Assembly

- ¼ cup white wine

Directions

1. In the bowl of an electric mixer, beat the margarine. Add in sugars and beat until smooth. Add in eggs and vanilla and beat until incorporated. Add in ground walnuts, and potato starch, mixing until combined. Stir in chocolate chips. Place dough in freezer for 1 hour.
2. Preheat oven to 350°F. Line 6 baking sheets with parchment paper.
3. Scoop out 1 ½ cups of dough, and roll into a ball. Repeat with remaining dough (there will be 6 total giant cookies). Place each ball of dough on a lined cookie sheet and flatten slightly. Return to the freezer, and freeze for 1 hour. (At this point, the dough can be transferred to a re-sealable plastic bag and frozen for up to 4 to 6 weeks.)
4. Place frozen cookie dough in the oven and bake for 27 to 30 minutes, until center is set. Allow to cool for 5 minutes, and return to freezer until cooled completely.

Chocolate Cream Filling:

1. Combine non-dairy whipped topping, chocolate chips, and margarine in a microwave safe bowl or over a double boiler. Microwave on high for 6 minutes, stirring every 2 minutes, or melt over medium-high heat. (It will look curdled at this point.)
2. Cover and refrigerate until mixture thickens and is completely cool, 6 to 8 hours or overnight.
3. Transfer to the bowl of an electric mixer fitted with a wire whisk. Whip on high for 20 minutes. The chocolate should become fluffy and creamy. If mixture is still too liquidy, it hasn't been refrigerated long enough.
4. Return to the refrigerator for 1 to 2 hours, and rewhip again.

Chocolate Cream Filling:

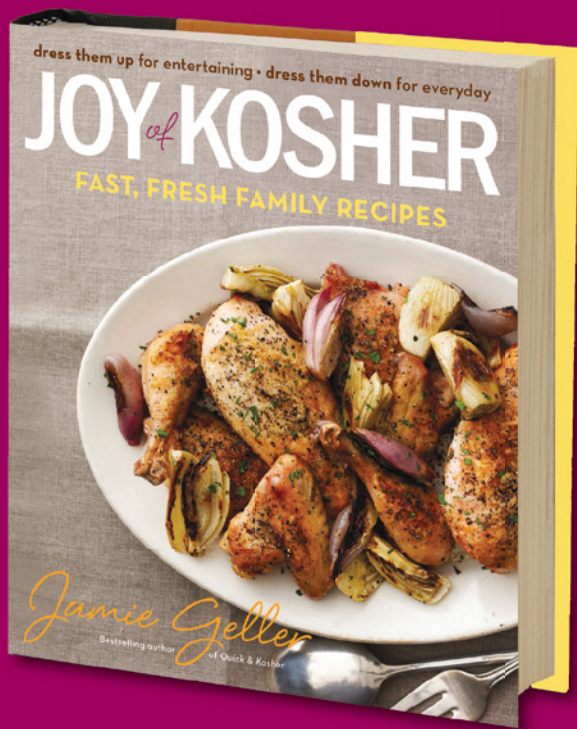
1. Set the first cookie layer on a large cake tray. Using a pastry brush, brush a generous amount of wine on the first layer. Spread or pipe a few tablespoons of filling on top the first layer. Lay the second layer on top. Brush the top of the second cookie layer with wine, and top with cream. Repeat with all the layers.
2. Garnish with remaining chocolate cream. The cake can be assembled the day before serving.



Recipe courtesy of Nechaman Fiddle and [JOY of KOSHER with Jamie Geller Magazine](#)



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