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Spinach Artichoke Matzo Kugel

Prep time: Prep Time: 35 minutes

Servings: 8

Every year after Passover, there is always leftover matzo - it's impossible to buy exactly the right amount. And while we could turn to the old matzo brei breakfast, we think there's room to reinvent matzo kugel into something you crave long after the seder is over. This delightful dairy filled dish is super simple and made lactose-free with Green Valley Lactose-Free dairy and a short list of cupboard classics. Once you try this, you're bound to start buying matzo on the regular so you can whip this up all year round.

It's like Spinach Artichoke Dip, turned casserole. What's not to love?

Green Valley Creamery

Ingredients

- 8 matzos, broken into pieces
- 1 1/2 cups Green Valley Creamery Lactose-Free Kefir
- 8 ounces Green Valley Creamery Lactose-Free Cream Cheese
- 8 ounces Green Valley Creamery Lactose-Free Sour Cream
- 1 cup Green Valley Creamery Lactose-Free Cottage Cheese
- 1 large egg
- 10 ounces thawed frozen chopped spinach, drained and squeezed of excess liquid
- 14 ounces canned artichoke hearts, drained of liquid
- 1 1/2 teaspoons kosher salt
- 1 teaspoon garlic powder
- 1/4 teaspoon red pepper flakes

Instructions

1. Preheat the oven to 350 degrees F, and grease a 3 qt or 9"x13" oven-safe baking dish
2. Soak the matzo in Kefir for about 30 minutes, or until most of the liquid is absorbed and the matzos have softened
3. In a large bowl, combine the cream cheese, sour cream, cheese, and egg
4. Fold in the spinach and artichokes, and season with salt, garlic powder, and red pepper
5. Add in the softened matzo, discarding any excess liquid, and stir to combine
6. Pour into the baking dish, and bake at 350 degrees for 45 minutes or until golden around the edges and nearly set in the middle

7. Let cool for ~15 minutes, and enjoy warm!