REPLENISH
NOURISHING NEIGHBORS

CULINARY LEARN AND SHARE

STOVETOP MATZO "MAC" & CHEESE

By Chef Sank of @EatKraveLove

Ingredients

4 Sheets Matzo
3 cups Milk
2 to 3 cups shredded cheddar (or whatever cheese you have on hand)
¼ cup Butter
¼ cup Flour *(or substitute with cottage cheese; see below)*
½ tbsp salt (or to taste)
½ teaspoon pepper

Optional

Use cottage cheese and sour cream instead of flour and butter; omit salt and add 2 eggs (needed as a thickening agent)

Directions

Break Matzo into small chunks (this is the replacement pasta).

Heat the butter in a pan and add the flour and whisk enough to cook the flour (2-3 minutes; do not let the flour brown).

Slowly pour in the milk while whisking. Continue whisking until thickened

Add most of the shredded cheese, salt and pepper. Stir well.

Once the consistency is to your liking, add the matzo. *Please note, the matzo will soak up liquid, so you do not need the sauce very thick prior to adding the matzo.*

Top with the remaining cheese.

Enjoy!

NATIONAL ENDOWMENT for the ARTS arts.gov

PRESENTED BY NEW JERSEY STATE COUNCIL ON THE ARTS EST. 1966

@EatKraveLove

Share Your Foodways
Middlesex County

To learn more and locate food pantries, scan the QR code.

middlesexcountynj.gov/replenish 732.729.0880 replenish@co.middlesex.nj.us