

# Matzo Brei

Serves 2:

## Ingredients

2 tablespoons rendered chicken fat, or unsalted butter

1/2 large sweet onion, diced

kosher salt and freshly ground black pepper

3 sheets matzo

boiling water to cover

4 eggs

1/4 cup milk

## Preparation

Heat a skillet over a medium low flame and add a tablespoon of rendered chicken fat to the pan. If you're unable to find chicken fat, substitute unsalted butter.

Add diced onion to pan and season with kosher salt and freshly ground black pepper. Continue to cook, stirring often, until soft and golden.

Break up 3 sheets of matzo and place in a small bowl.

Pour over boiling water to cover matzo; allow to sit for about 30 seconds, until tender but still al dente.

Place a plate over bowl and drain all the hot water.

Beat 4 eggs, 1/4 cup milk and a pinch of salt.

Pour egg mixture over softened matzo and stir to combine.

Turn up heat under pan slightly.

Add another tablespoon of chicken fat or butter to melt with the onions in the pan.

Pour the egg and matzo mixture over the caramelized onions.

Cook, stirring frequently, until the egg is just cooked, about 3 to 4 minutes.

Season with freshly cracked pepper and a pinch of salt and serve immediately.

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