

Sweet Potato Kugel

Prep time: 30 mins; Cook time: 1 hr; Serves: 12

INGREDIENTS

- 3.5 lbs sweet potatoes (about 4 large)
- 2 large onions diced
- 1 Tablespoon extra virgin olive oil
- 1/2 cup scallions minced
- 5 eggs
- 1/2 cup matzah meal or flour if not during Passover
- 1/4 cup butter melted and cooled (or margarine if serving with a meat meal and keeping kosher)
- 2 teaspoons salt
- 1/2 teaspoon pepper

INSTRUCTIONS

1. Preheat oven to 400°. Butter a 12x9x2 inch glass baking dish.
2. Saute diced onions in 1 tablespoon olive oil until brown.
3. Dice sweet potatoes into 1-inch cubes and mix onions and sweet potatoes in a blender until shredded or shred with a hand grater or food processor.
4. Squeeze out excess water from onions and sweet potatoes and transfer to a bowl.
5. In a separate bowl, mix together eggs, matzah meal or flour, scallions, salt, pepper and butter.
6. Add in potato mixture and combine until well mixed.
7. Pour mixture into the dish and bake for one hour until cooked through and brown on top.

