

Spinach Patties

Among my favorite spinach dishes are these simple but delicious patties. Even spinach haters can't resist them, especially with a little horseradish. These patties are traditional on Passover. The secret ingredient passed in from my late mother-in-law, is to add a handful of ground meat (but vegans can eliminate and add a little olive oil to the mixture). I prep these in advance to the Seder and freeze them. To thaw, simply leave at room temperature and warm up on a low heat for 2-3 minutes.

Ingredients:

- 2 pounds fresh spinach, rinsed, stemmed and chopped
- About 3/4 cup of matza meal
- About 1 teaspoon sea salt
- Ground pepper to taste
- 5 large eggs, lightly beaten
- 8 ounces lean ground meat
- Avocado oil for frying



Directions:

1. In a large bowl, hand massage and mix the chopped

spinach with sea salt. Remove the extra water. Add the matza meal, pepper, eggs and ground meat. If the mixture is too loose, add a little more matza meal. Refrigerate the mixture for 30 minutes. (The mixture can also stay in the refrigerator for a day)

2. Shape the spinach mixture into patties with wet hands. In a large skillet, heat a thin layer of oil over medium heat. In batches fry the patties, turning until golden brown, about 3 minutes per side. Drain on paper towels. Serve warm, accompanied with red or white horseradish.