



The Kosher Blog & Neshama Gourmet present
Oven Baked Sausage & Pepper Frittata
Recipe courtesy of Chef Jeff Nathan

- 4 sheets matzah, broken into large pieces
- 2 C water, more if needed
- Vegetable oil
- 1 small onion, sliced
- ½ red pepper, diced
- ½ green pepper, diced
- ½ C Neshama Smoked Andouille Chicken & Turkey Sausage, sliced
- 6 eggs, beaten
- 1 tsp. kosher salt
- fresh black pepper, to taste
- 1 tsp. fresh rosemary, chopped
- 1 tsp. fresh basil, chopped

- Drizzle of honey
- Drizzle of hot sauce

Preheat oven to 300 degrees. Soak matzah in water until softened. Drain.

In a 10" skillet (preferably non-stick), add the oil and heat. Add onions, peppers, sausage and cook until sausage is slightly crisp and vegetables are wilted.

Add matzah, eggs, salt, pepper and herbs. Stir well and cook until heated through. Place in oven to finish cooking, approximately 10 - 12 minutes.

Remove from the oven and invert the pan onto a large serving plate. Sprinkle the frittata with more fresh chopped herbs, drizzle with honey and hot sauce. Serve in wedges.

Chef Jeff Nathan is Executive Chef of Abigail's Restaurant Group, Chef/Host of the cable show, "New Jewish Cuisine," an author, and Director of Culinary Development for the Hain Celestial Corporation & Kedem/Royal Wines.



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Roast Chicken with Sausage Stuffing
Adapted from Sephardic Journeys by Joyce Goldstein

- 5 Tbsp. olive oil
- 5 lb. chicken
- 2 links Neshama Country Apple Chicken & Turkey Sausage, cut in ½” rounds
- 1 C matzo meal
- 1 ⅔ C dry white wine
- 3 eggs, lightly beaten
- ½ C walnuts, coarsely chopped
- 2 C dried currants or raisins (dark or light)
- salt & pepper to taste
- juice from 1 lemon

Preheat oven to 350 degrees.

Heat 2 Tbsp. oil in a sauté pan, over medium heat. Add the sausage, and sauté until lightly browned. Transfer the sausage to a cutting board, coarsely chop, put in a large bowl.

Add the matzo meal, half cup wine, eggs, walnuts and currants. Mix to combine the ingredients. Add 2 Tbsp. of the remaining oil, season with salt and pepper, and mix. Stuff the matzo mixture loosely into the chicken cavity. Reserve any remaining stuffing.

Rub the chicken with the last tablespoon of oil and drizzle with lemon juice. Season the chicken with salt and pepper. Place in roasting pan in the preheated oven.

Roast the chicken, and baste with remaining wine and drippings until the juices run clear and the internal temperature of the chicken reads 160 degrees, approximately 1½ hours.

Put any remaining stuffing in the roasting pan for the last 15-20 minutes of the cooking.

Let the chicken rest approximately 10 minutes before carving it for the meal. Transfer the stuffing to a serving bowl.