

03/23/10 - Zucchini Quajado for Passover

What could be more Sephardic than a Fritada or Quajado? Quajado is just a thicker almost soufflé like version of a Fritada. We make Quajado with many different vegetables, such as spinach or eggplant, but my favorite is with green zucchini squash. The combination of cheese, eggs and zucchini, is cheesy but not too salty, airy with a thin crisp crust and not overly egg tasting.

It is easy to make kosher for Passover by using matzo meal in place of the soaked bread or the bread crumbs I use during the year. I serve it for breakfast, dairy lunch, or with a fish dinner as a side dish. Sometimes I make it ahead and freeze it; it reheats well and is best, served warm.

To serve Qua



6 zucchini

8 eggs

8 ounces feta cheese, crumbled

½ cup grated Parmesan or Kashkaval cheese

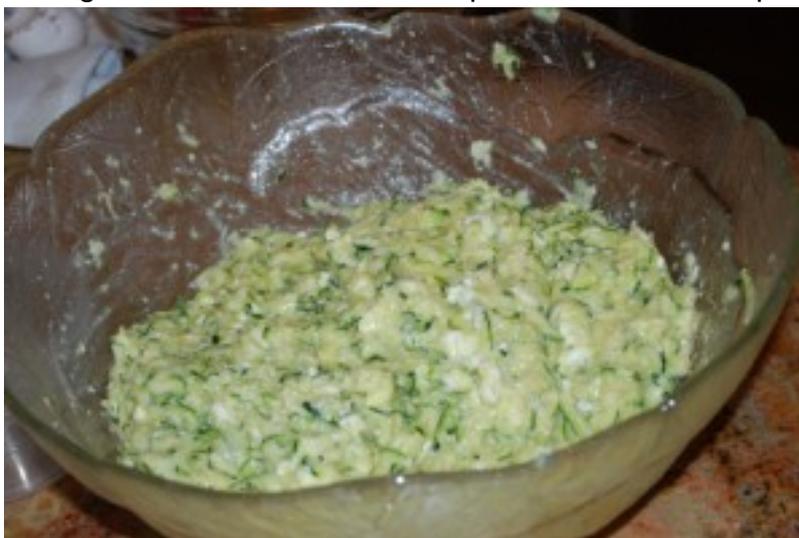
8 ounces grated cheddar or Jack cheese

½ cup matzo meal



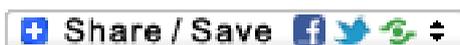
2 teaspoons oil

Preheat the oven to 400°. Grease a 9 x 13 rectangular baking dish with 2 teaspoons of oil. Wash the zucchini and trim the ends. Grate the zucchini on the large holed side of a box grater. Combine the grated zucchini, cheeses, eggs, and matzo meal in a large bowl. Mix well and scoop the batter into the prepared baking dish.





Place the dish in the preheated oven and bake until golden and puffed. It will probably take about 30 minutes to bake. Let the Quajado sit for about 5-10 minutes before cutting it into squares. Serve warm.



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