



Marvelous Matzo Lasagna Cupcakes + Best Basil Lemonade

By Erin Fletter

Prep Time 25 / Cook Time 25 / Serves 4 - 6

Shopping List

- FRESH
- 2 ripe tomatoes
- 1/2 small zucchini
- 1 carrot
- 1 bunch fresh basil
- 2 to 4 lemons
- DAIRY
- 8 oz shredded mozzarella cheese **** (see allergy subs below) ****
- 4 oz ricotta cheese **** (see allergy subs below) ****
- PANTRY
- olive oil
- 1 C marinara sauce
- 1 10-oz box matzo crackers **** (see allergy subs below) ****
- 1/2 to 1 C sugar, honey, or agave syrup (or 6 to 8 stevia packets)
- HAVE ON HAND
- 3 C cold water
- 2 to 3 C ice

Fun-Da-Mentals Kitchen Skills

stir: to mix together two or more ingredients with a spoon or spatula, usually in a circle pattern, or figure eight, or in whatever direction you like!

boil: to cook a food in liquid heated to the point of gas bubbles and steam forming (boiling point is 212 F at sea level).

juice: to extract or squeeze out the juice of a fruit or vegetable, like a lemon, orange, or carrot, often cutting open or peeling the fruit or veggie first to access its flesh.

tear: to pull or rip apart a food, like basil leaves, into pieces instead of cutting with a knife; cutting breaks cell walls more, so herbs can discolor faster.

bake: to cook food with dry heat, as in an oven.

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

chop: to cut something into small, rough pieces using a blade.

grate: to reduce food, like a carrot, to very small shreds or pieces of the same size by rubbing it on a tool with an outside surface that has holes with cutting edges (a grater).

layer: to arrange foods in layers, such as sliced fruit in a pie or tart, or sliced potatoes in a potato gratin; or to build flavors by adding seasonings or foods that may be dissimilar but complement the overall dish.

Equipment

- Small saucepan
- Cutting board
- Kid-safe knife
- Liquid measuring cup
- Dry measuring cups
- Citrus juicer (optional)
- Pitcher
- Wooden spoon
- Oven
- Muffin pan
- Mixing bowls (3)
- Grater

Ingredients

Best Basil Lemonade

- 1 C water for boiling
- 4 fresh basil leaves
- 2 to 4 lemons, juiced
- 1/2 to 1 C of sugar, honey, or agave syrup (or 6 to 8 stevia packets)
- 2 C cold water
- 2 to 3 C ice

Marvelous Matzo Lasagna Cupcakes

- olive oil
- 8 oz mozzarella cheese ******(for DAIRY ALLERGY sub 8 oz dairy-free/nut-free mozzarella cheese shreds)******
- 2 ripe tomatoes
- 4 oz ricotta cheese ******(for DAIRY ALLERGY sub 4 oz dairy-free/nut-free cream cheese or silken tofu, blended)******
- 1/2 small zucchini
- 1 carrot
- 1 C marinara sauce
- 12 matzo crackers ******(for CELIAC/GLUTEN ALLERGY sub 12 gluten-free matzo crackers (may contain egg yolks))******
- fresh basil leaves for the top of each lasagna cupcake

Food Allergen Substitutions

Best Basil Lemonade

Marvelous Matzo Lasagna Cupcakes

Dairy: For 8 oz mozzarella cheese, substitute 8 oz dairy-free/nut-free mozzarella cheese shreds. For 4 oz ricotta cheese, substitute 4 oz dairy-free/nut-free cream cheese or silken tofu, blended.

Celiac/Gluten/Wheat: For 12 matzo crackers, substitute 12 gluten-free matzo crackers (may contain egg yolks).

Instructions

Best Basil Lemonade

intro

We will make a sweet basil "simple syrup" first. Making simple syrup ensures that the sugar dissolves and the basil flavor is released into the water.

boil + tear

Bring **1 cup of water** to a boil in a saucepan (or microwave). Meanwhile, tear up **4 basil leaves** and combine them with **1/2 to 1 cup of sugar or honey** in a bowl. Adults, carefully add the hot water to the bowl, stir, and let it sit until the sugar is dissolved, about 5 minutes.

juice + stir

Squeeze the juice of **2 to 4 lemons** into your basil simple syrup and then carefully pour it into a pitcher. Add **2 cups of cold water** and stir. Add **2 to 3 cups of ice** and drink! Cheers!

Marvelous Matzo Lasagna Cupcakes

preheat + grease

Adults preheat your oven to 375 F and grease a muffin pan with a generous amount of **olive oil**.

grate + chop + mix

Have your kids grate **8 ounces mozzarella cheese** and add it to a bowl, reserving some to sprinkle on top of the lasagna cupcakes. Next, they can chop **2 ripe tomatoes** into small pieces and add them to the bowl with the grated cheese. Then, have them mix in **4 ounces ricotta cheese** with the grated cheese and chopped tomatoes.

grate + pour + mix

Have kids grate **1/2 zucchini** and **1 carrot** into another bowl. Then, have them measure and pour **1 cup of marinara sauce** into the bowl and mix the sauce well with the veggies.

snap + add

Have kids snap **12 matzo crackers** into small pieces to fit the muffin pan wells and add them to a third bowl.

assemble + layer

Assemble the three bowls of prepared items. Kids can add the first layer of matzo pieces in each well. Then, top with a spoonful of cheese and tomato mixture, a spoonful of sauce with grated veggies, a second layer of matzo pieces, more cheese mixture, followed by sauce. Repeat layers if necessary until they reach the top of the wells and all the wells are filled. Tuck all the layered matzo lasagna bits into the wells.

sprinkle + bake

Sprinkle the tops with extra **grated mozzarella cheese**, then bake at 375 F for 15 to 20 minutes. Top with a **leaf of basil**. Let cool before digging in!

Featured Ingredient: Matzo!

Hi! I'm Matzo!

"I'm a thin, cracker-like unleavened bread that is made of just flour and water, and no yeast. I've got holes all over because, when my dough was raw, it was poked with a fork or roller with spikes to further prevent me from rising."

Matzo or matzah is an unleavened bread that is a staple of Jewish cuisine. Kosher matzo is an essential part of the Passover Seder meal.

Passover is a Jewish festival that commemorates the day enslaved Israelites were freed by the Egyptian Pharaoh and their exodus from Egypt in the 15th century BCE. The people were instructed to have a meal of roasted meat, bitter herbs, and bread without yeast before they would be taken out of Egypt. They were also instructed to celebrate that day for generations to come with a seven-day festival, serving bread without yeast for the seven days. They also had to remove all yeast from their home before Passover. Matzo is a symbol of freedom and redemption. The unleavened bread is also a symbol of humility, referred to as the "bread of affliction."

Machine-made matzo can be bought as square crackers in the grocery store, or it can be made at home, commonly in thin rounds, about 6 to 8 inches in diameter.

There is both kosher and non-kosher matzo available in grocery stores. If you require kosher matzo for Passover, be sure to read the labels carefully.

Gluten-free matzo is available for people with celiac or gluten and wheat allergies.

Matzo balls are a type of dumpling made with matzo meal (ground crisp matzo), egg, water, and oil or chicken fat. Matzo ball soup is typically a chicken soup with matzo balls in it.