

## **Another Parnes Family Recipe**

### **Passover Matzo Farfel**

(I try to use the box that is not finely chopped)

2 large onions, diced  
3 ½ cups matzo farfel  
1 teaspoon salt  
1 teaspoon paprika  
¼ teaspoon pepper  
¼ cup olive oil  
1 cup water  
1 can chicken broth

Sauté onion in live oil in large frying pan. Add matzo farfel and stir until golden browned.

Combine salt, pepper, and paprika, chicken broth and water. Add to frying pan and cook over low heat, stirring until the liquid is gone. Serves 6.

Put in greased casserole dish, cover and store. To reheat, add some more water, if needed, and put in covered casserole in low, 325-degree oven for 30 minutes. Do not microwave!

From the recipe file of Daria Parnes