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## Chol Hamoed “out of the Box”!

Clean menus with fresh, whole ingredients. Skip the processed foods with ersatz ingredients. Start spring with delicious, homemade recipes that are perfect for any day.

### Menu 1

#### Chopped Kale and Brussel’s Sprouts Salad with Citrus and Shallot vinaigrette

1 bunch dinosaur (cavalo Nero) kale, stripped off stem  
4 ounces Brussel’s sprouts  
1 fennel bulb, sliced thinly  
1 blood or navel orange  
2 shallots, minced  
 $\frac{1}{4}$  cup balsamic vinegar  
 $\frac{2}{3}$  cup best quality extra virgin olive oil  
Sea salt and freshly cracked black pepper

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## Spinach and Ricotta Gnudi (say nudie!)

**Gnudi are light and delicious dumplings. They are the filling of ravioli without the pasta. Easy to make and extremely versatile. Serve gnudi with marinara sauce, butter and cheese or the Primavera recipe below.**

**FYI-Gnudi is the plural and Gnudo is singular!**

### Serves 4-5

1 pound WHOLE MILK Ricotta (place in a strainer or cheesecloth for several hours or overnight to strain out excess water)  
 $\frac{1}{2}$  cup sauteed fresh spinach, (or frozen) All water squeezed out and chopped  
3 tablespoons finely chopped flat leaf parsley  
 $\frac{1}{2}$  cup matzo meal (not cake meal)  
 $\frac{1}{2}$  cup grated parmesan cheese  
 $\frac{1}{2}$  teaspoon freshly grated nutmeg  
3 egg yolks  
1 teaspoon sea salt  
 $\frac{1}{2}$  teaspoon freshly cracked black pepper

Line a baking sheet with parchment paper.

1. Combine ricotta, spinach, parsley, matzo meal, parmesan, nutmeg, yolks, salt and pepper.
2. Stir to combine to a thick dough.
3. Scoop walnut sized balls of dough and gently roll together. Continue until all the mixture has been formed. Refrigerate for at least 20 minutes.
4. Place a skillet of water over medium heat and bring to a simmer.
5. Gently place several gnudi in the simmering water and allow to poach until they float.
6. Scoop out and place on a baking sheet. Continue until all gnudi have been poached.
7. Place a saute pan, lightly coated with evoo, over medium heat. Saute gnudi, several at a time, until golden browned all over.

Serve gnudi with marinara sauce or Gnudi Primavera

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## Gnudi Primavera

Primavera literally means First of Spring. To me, Passover and Primavera are meant for each other. I look for the brightest, greenest vegetables and herbs I can find.

Extra virgin olive oil

2 shallots, minced

1 bunch asparagus, cut into 1-inch pieces

Sea salt and freshly cracked black pepper

1 cup baby broccoli, cut into small pieces

1 cup chopped kale

1 cup thinly sliced Brussel's sprouts

8 ounces mushrooms, sliced thinly

4 cloves garlic, minced

3 tablespoons chopped flat leaf parsley

2 tablespoons fresh dill, basil or your favorite herb

Garnish: toasted pine nuts, fresh herbs, drizzle evoo

1. Heat a large saute pan, lightly coated with evoo, over medium high heat. Saute shallots until lightly caramelized. Add asparagus and broccoli. Saute until tender, but still bright green. Add kale and brussels sprouts and saute until barely wilted. Transfer vegetables to a bowl.
2. Saute mushrooms until golden brown and add garlic. Continue cooking for 3 minutes until garlic has softened. Add back vegetables and fresh herbs. Stir to combine
3. Place gnudi on a platter and top with vegetables. Drizzle with good quality evoo and a sprinkle of pine nuts.

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## Chocolate Salami

*Salame Cioccolato* (Chocolate Salami)

Laura Frankel

This no-bake chocolate dessert is versatile, quick and easy to prepare and the variations are endless. Serve the salami, sliced with fresh fruit, a dollop of whipped cream or a drizzle of high quality extra virgin olive oil, as the Italians do.

2 teaspoons brewed espresso or water

2 teaspoons vanilla extract or 1 vanilla bean scraped

¼ cup chopped dried figs

1/3 cup pitted and chopped dates

2 tablespoons dark rum (optional) or water

6 tablespoons best quality extra virgin olive oil

12 ounces good bittersweet chocolate (at least 65% cacao, but not higher than 70%)-I like Schmerlings), chopped

1 teaspoon ground cinnamon

1/2 cup pistachios- roasted salted & shelled (optional)

Garnish: powdered sugar