



Individual Potato and Zucchini Kugels

Ingredients:

2 medium potatoes, washed well
2 medium zucchini, washed well
2 cloves garlic
1/2 onion
1/4 cup vegetable or olive oil
3 eggs, whisked
3 tablespoons matzo meal
1 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon of sugar

Directions:

Preheat oven to 400 degrees

Grease one muffin tin or line it with cupcake liners. Set aside.

Grate the peeled potatoes, unpeeled zucchini, garlic, and onions by hand or with a food processor. Squeeze out any liquid with cheesecloth or paper towels.

In a bowl, mix together oil, eggs, matzo meal, salt, pepper, and sugar.

Add the potato mixture to the egg mixture and combine.

Scoop into greased muffin tins and cook 40 minutes or until golden brown.