



## **MATZAH ROLLS WITH MEAT**

### Ingredients:

1/2 large white onion, roughly chopped  
2 cloves garlic, smashed  
1/2 small bunch fresh parsley  
1/2-pound ground beef  
1 small tomato, diced finely  
1/4 teaspoon garam masala  
salt  
1 egg  
10 pieces of wet Matzot  
Canola oil for frying

### Directions:

1. Moisten 10 Matzot together well with tap water, lay on a kitchen towel and cover it with a towel. Wait until the matzos are soft enough to roll, about 30 minutes.
2. Heat a skillet, put inside two tablespoons canola oil put 1/2 roughly chopped onion. Fry about 6-5 minutes-until golden. Occasionally mix.  
Add 1 teaspoon of oil and a little bit salt
3. Add 1/2 pound of ground beef and mix for about a minute until color changes. Add half a teaspoon of salt, a pinch of black pepper and mix, finally, add half a cup of chopped parsley, tomato, garam masala mix and cool.
4. Take matzah wet, lay on baking paper or desktop.  
The end matzah about 2 tablespoons meat stuffing and roll them up tightly.
5. Heat oil in a pan half inches in height. Take a plate and put one egg, a quarter teaspoon salt and a pinch of black pepper and a pinch of sweet paprika and Stir. Roll the rolled matzot in egg and fry in hot oil on all sides a total of 2-3 minutes until golden. Enjoy!