

Avocado Matzah Toast



2011 Whitney is giggling like a little school girl right now. See, I was just starting out in this blog game and I already had a girl-crush on one special food blogger--one Amy Kritzer from What Jew Wanna Eat. I loved her creativity. I loved that she didn't fit into any textbook definition of "Jewish". I

loved that she gave voice to a Jewish crowd that loves Jewish food and their cultural identity. Plus, she's funny. Fast forward 2 years and I'm receiving an email from her asking if I'd like to collaborate on an e-cookbook. I mean, are you kidding me!?!?! I didn't even have to think about it. YES! And then my husband was all, "You work full time, you have an infant and you are going to write a cookbook in 6 weeks!?!?" Again . . . YES!! Amy asked me!! Clearly, he didn't understand the amazingness of the situation as much as I did. Marine scientists? What are ya gonna do? Anywho, you can find out more about our cookbook in Amy's post below so let me keep on gushing. I am extremely grateful to Amy for making this here guest post and for being a mentor to me in this blogging world. I truly admire her career. I admire her take on food. I admire her for her fun outlook on life and most importantly, I admire her for being incredibly successful and not taking herself so seriously. Check out the post and recipe below. I hope everyone is having a happy, peaceful and meaningful Passover.

Hello, y'all! Amy from What Jew Wanna Eat here. I'm pumped to guest post for Whitney today. I don't remember how I first found Whitney and her adorable blog, but I was immediately drawn in by her candid stories and cuter than cute family (not to mention, mutual love of Jewy blog names).



Last year, I got to know Whitney even better when we wrote a Passover e-book along with Sarah and Liz. Not only was it super fun chatting with Whitney and the girls on our weekly video chats, but I got to see first hand some of her creative recipes like Zucchini Fries with Horseradish Aioli and Mashed Potato Bar (um, can I eat a mashed potato bar every night?) So when Whitney recently announced she's expecting baby number two, I was obviously psyched, but sad to learn she had pretty much only eaten matzah ball soup her first trimester! I love matzah ball soup as much as the next Jew, but there is such thing as too much of a good thing.



Now that it's Passover, I thought Whitney could use some easy, kid-friendly, chametz-free noshes. My go-to breakfast of late is the Pinterest-worthy avocado toast, so I thought why not create a Passover version? This one has a Middle Eastern inspiration with za'atar, and a little kick from crushed red pepper (for my Texas roots).



Avocado Matzah Toast with Za'atar and Radishes

Ingredients:

1 small avocado

1 teaspoon za'atar, or to taste (if not eating kitniyot, leave out sesame seeds)

$\frac{1}{2}$ lemon, juiced

2 matzot

$\frac{1}{4}$ teaspoon crushed red pepper (optional)

2 radish, sliced thin with a knife or mandolin

1 hard boiled egg, sliced thin

Drizzle extra virgin olive oil

Directions:

In a small bowl, mash together avocado, za'atar and lemon juice with a fork. Carefully spread on matzah pieces, making sure not to break matzah. Sprinkle with crushed red pepper and garnish with radish, egg, and olive oil. Nosh!