



**APPETIZER, SALAD**

Avocado and Mango Salsa

By Jack Silberstein

Meat/Dairy Pareve

Time < 30 Minutes

Difficulty Easy

Health & Allergies Vegan, Sugar-Free, Low-Carb

Yields: 10 servings

*Ingredients:*

- 4 avocados, diced small
- 1 mango, diced small
- 1 small red onion, minced
- 1 plum tomato, diced small, if desired
- 1 Tbsp. lemon juice
- ¾ tsp salt

*Method:*

1. Combine all ingredients in a mixing bowl and stir well.  
Click [here](https://www.chabad.org/recipes/recipe_cdo/aid/2171364/jewish/Avocado-and-Mango-Salsa.htm) to watch Chef Jack making this dish.

[https://www.chabad.org/recipes/recipe\\_cdo/aid/2171364/jewish/Avocado-and-Mango-Salsa.htm](https://www.chabad.org/recipes/recipe_cdo/aid/2171364/jewish/Avocado-and-Mango-Salsa.htm)



**APPETIZER**

Flakey Ricotta Tartlettes with Spinach, Asparagus, and Leek

By Miriam Szokovski

Meat/Dairy Dairy

Time 30-60 Minutes

Difficulty Easy

Health & Allergies Vegetarian

These easy individual tarts are an elegant appetizer for Purim or Shavuot or any other occasion. You can change around the vegetables to suit your tastes, just make sure to use vegetables that cook relatively quickly, for example: zucchini, bell peppers, cherry tomatoes, mushrooms, shallots, scallions, etc.



#### Ingredients

- 12 puff pastry squares (4x4 or 5x5 inches each)
- 1 cup ricotta cheese
- 1 tsp. kosher salt
- ½ tsp. garlic powder
- ½ tsp. basil
- ½ tsp. oregano
- 1 purple onion, finely sliced
- 1 leek, cleaned, white part finely sliced

- 1 bunch asparagus, cut in 1-inch pieces
- Spinach leaves
- 1 egg

**Directions**

1. Lightly grease two large baking pans. Lay the puff pastry squares out, six on each.
2. Mix the ricotta with the spices. Smear approximately 1 tablespoon of the ricotta mixture over the center two-thirds of each square. Top with a mixture of the vegetables.
3. Beat the egg and brush the edges of each piece of puff pastry.
4. Bake at 400°F for 15-20 minutes.

**Yields:** 12 tartlettes

[https://www.chabad.org/recipes/recipe\\_cdo/aid/4095631/jewish/Flakey-Ricotta-Tartlettes-with-Spinach-Asparagus-and-Leek.htm](https://www.chabad.org/recipes/recipe_cdo/aid/4095631/jewish/Flakey-Ricotta-Tartlettes-with-Spinach-Asparagus-and-Leek.htm)

**Taco Pie Recipe**

by [Glenn](#)



Tacos without all of the mess. If you like Taco you have got to like Taco Pie and it is really easy to make. Enjoy.

**Prep time:** 15 minutes

**Cook time:** 30 minutes

**Servings:** 4

- 2/3 cup [milk](#)
- 1 package Taco Bell seasoning mix
- 2 1/2 cups mashed [potato](#) flakes (you could also use left over mashed potatoes and omit the butter and milk)
- 1 pound ground [beef](#)
- 1/2 cup chopped [onion](#)
- 1/2 cup [salsa](#)
- 1 cup shredded lettuce
- 1 medium [tomato](#), chopped
- 1 cup sharp [cheddar cheese](#), shredded
- Sour [cream](#), optional

**Directions**

1. Preheat oven to 350 degrees. In a medium sauce pan, melt butter. Add milk and 2 tablespoons taco seasoning. Remove from heat and add potato flakes until incorporated. Press mixture into the bottom of a 10-inch pan.
2. Bake for 7-10 minutes until it just BARELY turns golden brown.
3. In a medium skillet, cook beef and onions until beef is browned and cooked through. Drain. Add Salsa and remaining taco seasoning. Cook until bubbly.
4. Pour into crust. Bake for 15 minutes, or until crust is golden brown.
5. Let cool for 5 minutes. Top with cheese, lettuce, and tomatoes. Cut and serve with sour cream if you are one of those who like spoiled cream.

<https://cookeatshare.com/recipes/taco-pie-664647>



**DESSERT**

9 Exciting Hamantaschen Recipes for Purim

By Miriam Szokovski

Meat/Dairy Dairy, Pareve

Time 30-60 Minutes

Difficulty Intermediate

Health & Allergies Vegetarian

Wondering why hamantaschen are traditional Purim fare? The reasons and symbolism are abundant. Check out [The History and Meaning of Hamantaschen](#).

Today I've got a great roundup of sweet hamantaschen, traditional and nontraditional. Choose some to make, or come up with your own combinations. But if you're sharing your hamantaschen with others, be sure to let them know if they're dairy so they don't accidentally serve them at a meat meal.

**1. Traditional Poppy Seed Mohn Hamantaschen**

While it's fun to experiment, there's nothing like tradition. And does it get more traditional than poppyseed hamantaschen?!



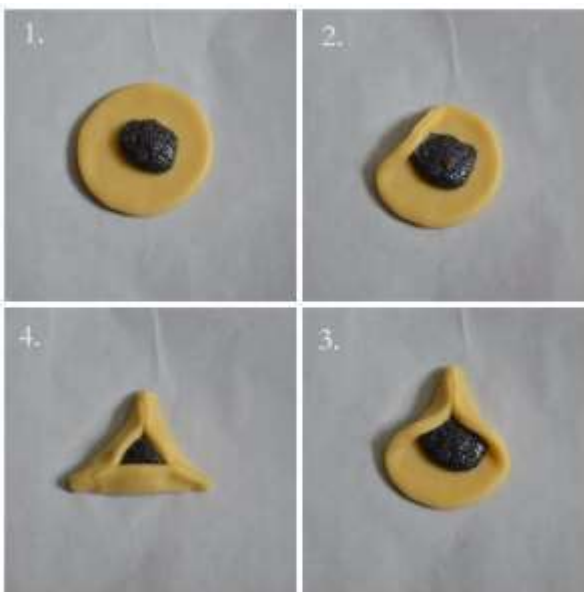
It's that time of year again...Purim is a-comin' with great fanfare and, of course, the ever-popular hamantaschen.



You'll need to make the filling and let it cool before using it in the hamantaschen. The filling recipe may seem intimidating when you first read it, but read it carefully a second time and you'll find it's not as difficult as it sounds. While it's cooling, you can make the dough.



This dough is quick to make and easy to work with. If you don't like poppy seed filling, or if you'd like some variety, you can use other fillings as well. Strawberry and apricot jam have become very traditional. Prune lekvar is also traditional. Some people also like to fill them with chocolate or peanut butter. Get creative and have fun—there's a whole world of Hamantaschen out there!







One of the most common questions I get asked this time of year, is how to make sure the hamantaschen don't open up while baking. So, some tips:

- Keep the dough on the thinner side.
- Do not overfill the hamantaschen.
- Work patiently and consistently. Don't rush through. Take the extra 15 seconds to make sure the edges are tightly pinched.
- Close the hamantaschen up more than you think you need to. See mine—I left a pretty small opening.
- Be careful not to add too much flour to the dough, because that will make the dough drier and harder to seal.



#### Dough Ingredients

- ½ cup sugar
- ¼ cup oil
- 2 eggs
- 1 tsp. vanilla
- 2-2½ cups flour
- 1 tsp. baking powder

#### Dough Directions

1. Mix the eggs, sugar, oil and vanilla.
2. Add 1 cup of flour and the baking powder. Mix.
3. Add the remaining flour until the dough forms a soft, but not sticky ball.
4. Roll out the dough and cut out circles.

5. Put a teaspoon of filling in the center of each circle.
6. Gently fold the sides and pinch shut tightly.
7. Bake for 10-12 minutes on 350°F.

**Yields:** 20 Hamantaschen

Filling Ingredients

*Note: Very closely based on Tori Avey's recipe*

- ¾ cup poppy seeds
- 2 tbsp. coconut oil or margarine (butter for dairy - but make sure to tell people they are dairy!)
- ½ cup coconut milk
- 2 tbsp. honey
- 6 tbsp. sugar
- 1 egg

Filling Directions

1. Beat the egg in a bowl and set aside.
2. Melt the coconut oil/butter/margarine in a small saucepan. Whisk in the coconut milk, sugar, and honey, and simmer over a low flame until the sugar is melted.
3. Pour half the mixture into a cup or small bowl.
4. Very slowly drizzle the hot mixture from the cup/bowl into the beaten egg, whisking constantly.
5. Now slowly pour the egg mixture back into remaining hot mixture in the saucepan, whisking constantly.
6. Simmer the mixture for 3-4 minutes until it thickens. Remove from fire.
7. Whisk in the poppy seeds and refrigerate until fully cooled before using.



Wondering why Hamantaschen are traditional Purim fare? You may have heard that Haman, the evil villain from the Purim story, was said to wear a triangular hat or to have had triangular ears. As you can read in our Purim Myths and Facts, there is no evidence for either of these theories. The pastry's symbolism is more about the filling than the shape. While living in the palace, Esther subsisted on seeds to keep from eating anything non-kosher. Hence, the seed-filled pastries (although nowadays other fillings are common too).

## 2. Salted Caramel Hamantaschen

Love caramel? Then this is the hamantasch for you.

[https://www.chabad.org/recipes/recipe\\_cdo/aid/4306771/jewish/Salted-Caramel-Hamantaschen.htm](https://www.chabad.org/recipes/recipe_cdo/aid/4306771/jewish/Salted-Caramel-Hamantaschen.htm)



### **3. Chocolate-Dipped Cream Cheese Hamantaschen**

Elegant and delicious!

[https://www.chabad.org/recipes/recipe\\_cdo/aid/2171456/jewish/Chocolate-Dipped-Cream-Cheese-Hamantaschen.htm](https://www.chabad.org/recipes/recipe_cdo/aid/2171456/jewish/Chocolate-Dipped-Cream-Cheese-Hamantaschen.htm)



### **4. Gluten Free Triple Chocolate Hamantaschen**

Chocolate dough, chocolate filling and chocolate drizzle. Need I say more? And to top it all off, they are grain-free, gluten-free and dairy-free!

[https://www.chabad.org/recipes/recipe\\_cdo/aid/2876388/jewish/Triple-Chocolate-Coconut-Hamantaschen-Cookies.htm](https://www.chabad.org/recipes/recipe_cdo/aid/2876388/jewish/Triple-Chocolate-Coconut-Hamantaschen-Cookies.htm)



### **5. Apple Pie Hamantaschen**

These are not just regular hamantaschen with apple filling. This is pie-crust dough with real apple-pie filling. Full disclosure—this is definitely more work than making regular hamantaschen, and is for the more experienced baker. The dough is fragile, and you need to be very careful and precise.

[https://www.chabad.org/recipes/recipe\\_cdo/aid/2649248/jewish/Apple-Pie-Hamantaschen.htm](https://www.chabad.org/recipes/recipe_cdo/aid/2649248/jewish/Apple-Pie-Hamantaschen.htm)



**6. Classic Lekvar (Prune Butter) Hamantaschen**

[https://www.chabad.org/recipes/recipe\\_cdo/aid/4653668/jewish/Classic-Levkar-Prune-Butter-Hamantaschen.htm](https://www.chabad.org/recipes/recipe_cdo/aid/4653668/jewish/Classic-Levkar-Prune-Butter-Hamantaschen.htm)



The crunchiest!

**7. Crunchy Granola Hamantaschen**

[https://www.chabad.org/recipes/recipe\\_cdo/aid/4306770/jewish/Granola-Hamantaschen.htm](https://www.chabad.org/recipes/recipe_cdo/aid/4306770/jewish/Granola-Hamantaschen.htm)



**8. Vanilla Bean Hamantaschen**

[https://www.chabad.org/recipes/recipe\\_cdo/aid/4306769/jewish/Vanilla-Bean-Hamantaschen.htm](https://www.chabad.org/recipes/recipe_cdo/aid/4306769/jewish/Vanilla-Bean-Hamantaschen.htm)



### 9. Chocolate-Filled Funfetti Hamantaschen

[https://www.chabad.org/recipes/recipe\\_cdo/aid/2868329/jewish/Cheerful-Chocolate-Filled-Funfetti-Hamantaschen.htm](https://www.chabad.org/recipes/recipe_cdo/aid/2868329/jewish/Cheerful-Chocolate-Filled-Funfetti-Hamantaschen.htm)



Want to share your hamantasch recipe with us? Please do! Contact us [here](#).  
Happy Purim!

[https://www.chabad.org/recipes/recipe\\_cdo/aid/2742168/jewish/11-Exciting-Hamantaschen-Recipes-for-Purim.htm](https://www.chabad.org/recipes/recipe_cdo/aid/2742168/jewish/11-Exciting-Hamantaschen-Recipes-for-Purim.htm)

### Banana Split Cake Recipe

by [Glenn](#)



Tasty dessert reminiscent of a banana split but much easier to serve.

**Prep time:** 30 minutes

**Servings:** 12

- 2 cups [Graham cracker](#) crumbs
- 3/4 cup Sugar
- 1/4 pound [Butter](#), melted
- 2 (8 oz) packages [Cream cheese](#)
- 1-1/2 cups Confectioners sugar
- 4 [Bananas](#), sliced
- 1 (15 oz) can crushed [pineapple](#), drained
- 1 (16 oz) container Frozen whipped topping, thawed
- [Maraschino cherries](#)
- [Peanuts](#), crushed

**Directions**

1. Combine Graham cracker crumbs, sugar and melted butter. Mix together and press into a greased 9X13 inch cake pan. Refrigerate until chilled.
2. Beat together the cream cheese and confectioners sugar. Spread over chilled Graham cracker crust.
3. Layer bananas and pineapple over cheese mixture. Cover fruit with whipped topping. Top with cherries and chopped nuts.
4. Refrigerate and serve chilled.

<https://cookeatshare.com/recipes/banana-split-cake-720311>

***Other Quick Purim Recipe Ideas:***

<https://cookeatshare.com/recipes/occasion/purim/quick-and-easy/page/1>