

Herbed Passover Rolls

A light unleavened dinner roll for Passover, with the fragrant aromas of thyme, rosemary, parsley, and chives!

Yield:

12 rolls

Ingredients:

1 1/4 cups water

1/3 cup oil

1 tablespoon sugar

1 teaspoon kosher salt

2 cups matzo meal

4 large eggs

1 tablespoon finely chopped fresh parsley

1 tablespoon chopped fresh chives

2 teaspoons finely chopped fresh thyme

1 teaspoon finely chopped fresh rosemary*

Instructions:

1.

Combine first four ingredients in a medim-size saucepan and bring to a boil over medium-high heat. Reduce heat to low and stir in matzo meal, stirring well until mixture pulls away from sides of the pan (about 30 seconds).

2. Remove from heat and place dough in a large mixing bowl (use a stand mixer if available). Cool slightly and then add eggs and herbs, beating on LOW until well-combined and a stiff dough forms.

3. With moistened fingers, shape about 1/4 cup of dough into balls and place on a greased 11x15-inch baking sheet.

4. Bake rolls in preheated 375-degree oven for 55 minutes or until done. Be sure to fully cook the rolls, as the outside will be crunchy before the middle is completely done.

Cool on wire rack.



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This recipe is from Tammy's Recipes.