

## **Springtime Matzo Pizza**

*from **In Our Grandmothers' Kitchens***

### *Ingredients:*

10 thin asparagus spears, trimmed and cut into 1-1/2-inch pieces  
a splash of extra-virgin olive oil  
3 basil leaves, torn into pieces  
a sprinkle of red pepper flakes  
1 teaspoon lemon zest  
1/2 cup pitted ripe olives, cut into small rings  
1/3 cup feta cheese, crumbled  
1-1/2 matzos (the whole matzo should be halved for easier serving so that you have three halves)  
3/4 cup mozzarella cheese, shredded

### *Instructions:*

Preheat the oven to 375 degrees. Line a cookie sheet with aluminum foil, and lightly oil the foil.

Sauté the asparagus in the olive oil for 5 minutes. Remove from heat.

Stir in the basil, red pepper flakes, and lemon zest; then toss in the ripe olives and feta.

Place the three halves of matzo on the prepared cookie sheet, making sure that they fit together as well as possible. Sprinkle most of the mozzarella cheese on top of the matzo.

Spread the asparagus mixture over the cheese, and top with a little more mozzarella. Bake for 10 minutes, or until the cheese melts nicely.

Serves 1 for dinner or 2 to 3 for lunch.