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Shavuot Menu

Festive recipes made for sharing, savoring, and celebrating.

By Nina Safar

Mimosa Cubes



I'm a happy hostess with a mimosa in hand, and these mimosa ice cubes are one of my favorite easy entertaining tricks. They keep your drink chilled throughout the meal without watering it down. Use strawberries, or swap them for raspberries, blueberries, or blackberries.

Ingredients

- 2 to 3 cups orange juice
- 1 bottle Moscato wine
- Strawberries, cleaned and cut into small pieces

Directions

- 1 Pour the orange juice into a large pitcher.
- 2 Next, add the Moscato wine and stir to combine.
- 3 Carefully pour the mixture into large ice cube molds, filling each one almost to the top.
- 4 Leave a little room at the top so the cubes have space to expand as they freeze.
- 5 Add strawberry pieces to each mold. Freeze until solid.
- 6 Serve the mimosa ice cubes in glasses of mimosa for perfectly chilled drinks.

Tips: You can swap the strawberries for raspberries, blueberries, or blackberries.



Salmon with Lemon Caper Sauce



Tender roasted salmon topped with a bright, tangy lemon caper sauce. This is one of those dishes that feels a little elevated but is simple enough to make anytime, and the extra sauce is always a must.

Ingredients

- 2 pounds salmon fillets
- 1 tablespoon olive oil
- Juice of 1 lemon, divided
- 1 ½ teaspoons salt, divided:
- ¼ teaspoon
- 1/8 teaspoon freshly ground black pepper
- 2 tablespoons Earth Balance (or butter)
- 1 tablespoon all-purpose flour
- 1 cup water (or vegetable stock or white wine)
- 2 tablespoons capers

Directions

- 1 Preheat oven to 400°F. Line a baking dish with parchment paper.
- 2 Place salmon in the dish. Drizzle with olive oil and half the lemon juice. Season with 1 teaspoon salt and 1/4 teaspoon pepper.
- 3 Bake for about 18 minutes, or until the salmon flakes easily with a fork.
- 4 While the salmon bakes, prepare the sauce: In a small saucepan, melt Earth Balance. Add flour and whisk until a smooth paste forms.
- 5 Slowly add water, whisking continuously. Add remaining lemon juice, remaining 1/2 teaspoon salt, and 1/8 teaspoon pepper.
- 6 Cook until the sauce thickens, then stir in capers.
- 7 Serve salmon topped with sauce, with extra on the side.



Spiced Salmon with Creamy Dill Sauce



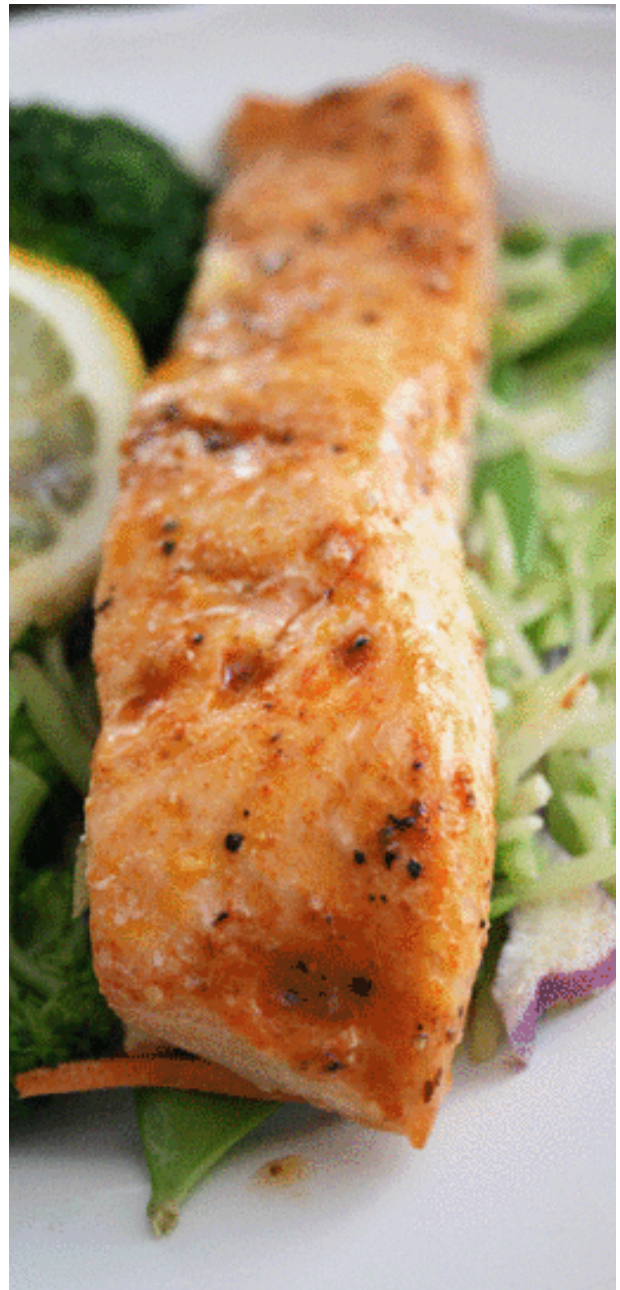
This spiced salmon with creamy dill sauce is easy, flavorful, and perfect for a simple weeknight dinner or Shavuot menu. The salmon bakes quickly in the oven, then gets served with a bright lemon dill sauce on top or on the side.

Ingredients

- **For the Salmon:**
- 2 lb salmon fillet
- 1 tablespoon olive oil
- 1/4 teaspoon black pepper, or 1/2 teaspoon Montreal steak seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon paprika
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- **For the Dill Sauce:**
- 1/2 cup light mayonnaise
- 1 tablespoon freshly chopped dill, or 2 cubes frozen dill
- 1/2 teaspoon black pepper
- 1/4 teaspoon salt
- 1 tablespoon lemon juice

Directions

- 1 Preheat oven to 450°F.
- 2 Place the salmon, skin side down, on a parchment-lined baking sheet.
- 3 Drizzle olive oil over salmon. Season with spices. Rub the seasoning into the salmon so it is evenly coated.
- 4 Bake for 12 to 18 minutes, or until the salmon is cooked through and flakes easily with a fork.
- 5 Meanwhile, prepare the dill sauce. In a small bowl, combine mayonnaise, dill, black pepper, salt, and lemon juice.
- 6 Serve the dill sauce over the salmon or on the side.



Easy Fettuccine Alfredo



This classic Italian dish features tender fettuccine pasta tossed in a rich and velvety Alfredo sauce. With just a few simple ingredients, you can create a comforting and indulgent meal that's perfect for any occasion.

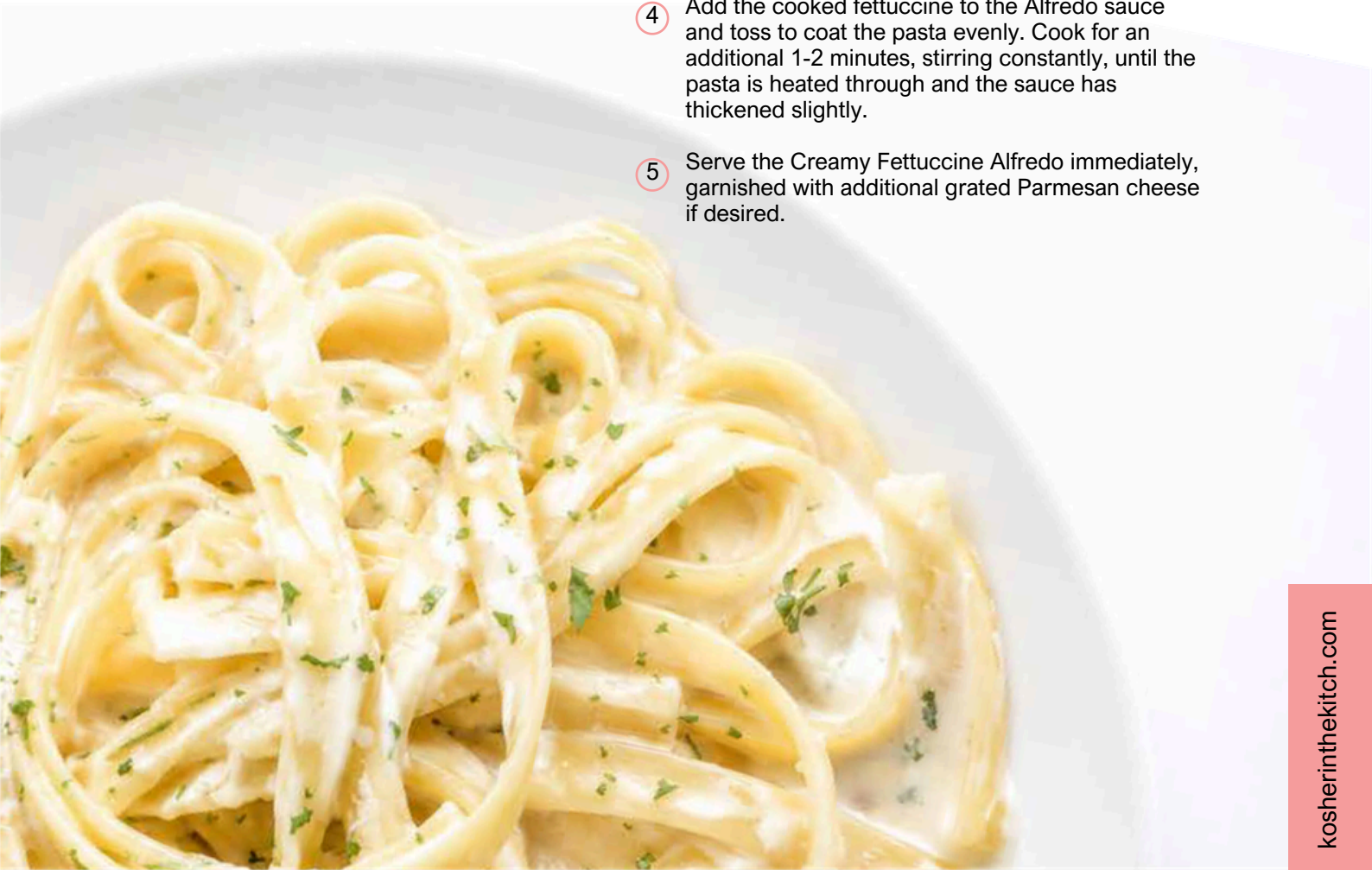
Ingredients

- 8 oz fettuccine pasta
- ½ cup unsalted butter
- 1 cup heavy cream
- 1 cup grated Parmesan cheese, plus more for serving
- ½ teaspoon garlic powder
- ¼ teaspoon ground black pepper
- ¼ teaspoon salt

Directions

- 1 Bring a large pot of salted water to a boil. Cook the fettuccine according to the package instructions until al dente. Drain and set aside.

In a large skillet or saucepan, melt the butter over medium heat. Whisk in the heavy cream and continue cooking for 2-3 minutes, stirring frequently, until the mixture begins to simmer.
- 2
- 3 Reduce the heat to low and gradually whisk in the 1 cup of grated Parmesan cheese, garlic powder, black pepper, and salt. Whisk continuously until the cheese is fully melted and the sauce is smooth and creamy.
- 4 Add the cooked fettuccine to the Alfredo sauce and toss to coat the pasta evenly. Cook for an additional 1-2 minutes, stirring constantly, until the pasta is heated through and the sauce has thickened slightly.
- 5 Serve the Creamy Fettuccine Alfredo immediately, garnished with additional grated Parmesan cheese if desired.





Optional Variations

- For a richer sauce, use $\frac{3}{4}$ cup heavy cream and $\frac{1}{4}$ cup unsalted butter.
- Stir in 1-2 tablespoons of lemon juice or white wine for a brightness.
- Add grilled or sautéed mushrooms for a filling dish.
- Sprinkle the finished dish with chopped fresh parsley or chives for a pop of color and flavor.

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Broccoli Cheddar Pizza Pockets



A cozy combination of broccoli and melted cheese wrapped in soft, golden dough. Comfort food in its easiest, most fun form.

Ingredients

- 1 head broccoli, cleaned, chopped, and steamed
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups whole milk
- 1 teaspoon ground mustard
- Salt and pepper, to taste
- 2 cups shredded cheese (cheddar and mozzarella blend)
- Mini pizza dough (2 rounds per pocket)

Directions

- 1 Preheat oven to 350°F.
In a saucepan, melt butter over medium heat.
- 2 Once bubbly, add flour and whisk until a smooth paste forms.
Slowly add milk, whisking continuously until the mixture thickens into a creamy sauce.
- 3 Remove from heat and stir in ground mustard, salt, pepper, and shredded cheese until melted and smooth.
- 4 Add steamed broccoli and mix until fully combined.
- 5 Place about 1 tablespoon of the broccoli cheddar mixture in the center of a piece of pizza dough.
- 6 Top with another piece of dough and press the edges together with a fork to seal.
- 7 Place on a baking sheet and bake for 12–15 minutes, or until golden and slightly crisp.
- 8 Serve warm with marinara sauce.





Tips & Variations

- Try spinach and mozzarella.
- Roasted red peppers and feta.
- Tuna and muenster cheese.

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Shredded Kale Salad with Tahini Dressing



A simple, fresh salad that comes together in minutes. The creamy tahini dressing softens the kale and adds the perfect balance of flavor and texture.

Ingredients

- 4 cups shredded kale
- 1 cup shredded carrots
- ¼ cup tahini
- 1 tablespoon honey
- 1 tablespoon red wine vinegar
- 2 tablespoons dried cranberries

Optional Toppings

- Flaked baked salmon
- Hard-boiled eggs
- Crumbled feta cheese

Directions

- ① In a large bowl, combine kale and carrots. Add tahini, honey, and red wine vinegar.
- ② Toss well until the kale is evenly coated and slightly softened.
- ③ Top with dried cranberries.
- ④ Add optional toppings if desired and serve.



Sweet Noodle Kugel Muffins



Some recipes simply remind you of home. One bite of these sweet noodle kugel muffins and I'm back in Brooklyn, sitting in my mom's kitchen watching her prep for Shabbat. While the sweet cinnamon-laced noodles almost taste like dessert, tradition has me serving them alongside chicken and potato kugel during the Shabbat meal.

Ingredients

- Nonstick cooking spray
- 5 eggs
- ½ cup oil
- 1 cup applesauce
- 1 cup crushed pineapple with juice
- ¾ cup sugar
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- 12 ounces wide egg noodles, cooked according to the package directions

Directions

- 1 Preheat the oven to 350°F. Grease a 12-cup muffin tin with cooking spray.
- 2 In a large bowl, whisk together the eggs, oil, applesauce, crushed pineapple, sugar, salt, and cinnamon. Add the cooked noodles to the bowl and mix well.
- 3 Divide the batter evenly among the prepared muffin cups.
- 4 Bake for 20 to 25 minutes or until the muffins are set and the edges are slightly crusty.

Make-Ahead Tip: This recipe freezes well. You can prep and cook the muffins in advance and store them in the freezer in an airtight container for up to 6 months.



Cheesecake Board



A classic creamy cheesecake served with a variety of toppings so everyone can customize their perfect bite. Fun, interactive, and perfect for Shavuot, brunch, or any celebration.

Ingredients

Cheesecake Crust

- 2 cups graham cracker crumbs
- ¼ cup butter, melted

Cheesecake Filling

- 12 oz whipped cream cheese
- ½ cup sour cream
- 2 eggs
- ½ cup sugar
- 1 tablespoon vanilla sugar or vanilla extract

Cheesecake Board Toppings

- Fresh berries (raspberries, strawberries, blueberries, blackberries)
- Chocolate sauce
- Caramel sauce
- Cookie butter
- Sprinkles
- Colorful or chocolate cereal
- Chocolate chips
- Dried fruit
- Mini marshmallows

Directions

- 1 **Prepare the Crust:** Preheat oven to 350°F. In a bowl, combine graham cracker crumbs and melted butter. Press firmly into your chosen pan (springform, square, or mini molds). Bake for 10 minutes.
- 2 **Make the Filling:** In a large bowl, beat cream cheese, sour cream, eggs, sugar, and vanilla until smooth. Pour over the crust.
- 3 **Bake:** Bake at 350°F for 25–60 minutes, depending on the size and depth of your pan, until set. Allow to cool completely.
- 4 **Assemble the Board:** Arrange cheesecake pieces (whole, sliced, or mini portions) on a serving board. Surround with a variety of toppings so guests can mix, match, and customize.



Fruity Pebbles Cheesecake



Classic creamy cheesecake with a tangy sour cream topping served with a layer of fruity pebbles for a pop of color and delicious crunch.

Ingredients

Cheesecake Crust

- 2 cups graham cracker crumbs
- ¼ cup butter, melted

Cheesecake Filling

- 12 oz whipped cream cheese
- ½ cup sour cream
- 2 eggs
- ½ cup sugar
- 1 tablespoon vanilla sugar or vanilla extract

Cheesecake Topping

- Sour Cream Topping:
 - ½ cup sour cream
 - 2 tablespoons powdered sugar
 - Fruity Pebbles

Directions

- 1 Blend the cream cheese, sour cream eggs, sugar, and vanilla together.
- 2 Pour cheese mixture into crust. Bake on 350° for an hour.
- 3 Allow to cool off before placing sour cream topping on.
- 4 Refrigerate several hours or overnight then top with fruity pebbles before serving.





Hi, I'm Nina!

I'm the hungriest laziest cook you will find in the kitchen. I don't actually like cooking, I just really like food and my love language is feeding people.

On **Kosher in the Kitch** you will find super simple Kosher recipes that are easy to prepare AND taste delicious.

As a single mom I don't have time for complicated cooking, so my mission is to create the easiest recipes possible without sacrificing flavor.

I love taking the traditional recipes I learned as a child and bringing them into my own kitchen with a modern twist. Updating the classics (topping chicken pot pie with matzo balls, and turning my bubbe's recipe for challah into barbecue pastrami-stuffed challah, for instance) is a favorite challenge of mine. For me, kosher cooking is as much about joy as it is about rituals and guidelines.

I hope you enjoy browsing the site and if you want to lick your screen, go for it. I won't tell ;)

DM me if you loved this ebook!

