

## **Baked Matzah-Chicken Pie with Scallions, Parsley, and Dill**

*Quajado de Gayina kon Matzah*

In Spanish, the word *cuajado* (also spelled *kuajado/kwazado/guazados*) means “curdled,” and is related to the Portuguese *queijo* meaning “cheese” (a food product made out of curdled or coagulated milk). Like the French *quiche* (a pie made mostly of cheese and cream mixed with eggs), a *quajado* is also a type of baked pie that utilizes beaten eggs to bind the cheese, cream, vegetables, or meat as well as other ingredients together.

### ***For the pot-roasting the chicken:***

4 tablespoons olive oil  
2 1/4 pound free-range chicken  
Sea salt and finely ground white pepper  
1 large carrot, peeled and cut into chunks  
1 large onion, thickly sliced  
1 celery stalk, cut into chunks  
2 garlic cloves, crushed  
3 sprigs fresh thyme  
2 dried bay leaves

### ***For the bake:***

3 tablespoons olive oil  
3/4 cup finely chopped spring onions (scallions)  
1 tablespoon fresh lemon juice  
1 1/2 cups hot chicken stock, including reserved roasting juices  
3 tablespoons roughly chopped at-leaf parsley (use leaves and tender stems)  
2 tablespoons roughly chopped fresh dill  
4 squares of *matzahs/matzos*  
8 large eggs, lightly beaten  
Sea salt and freshly ground black pepper

**Preheat** the oven to 200 °C.

**Heat** 2 tablespoons olive oil in a deep roasting pan. Rub the chicken with salt, pepper and remaining 2 tablespoons olive oil. Arrange the vegetables and herbs in the roasting pan and place the chicken on top. Roast the chicken for about 1 1/2 hours or until tender and golden and the juices run clear.

**Remove** the chicken from the pan and allow to rest.

**Pour** the roasting juices and vegetables from the pan into a fine-mesh sieve set over a bowl. With the back of a spoon, press out as much juice as you can from the vegetables. Skim off and discard any excess fat from the surface of the juices and reserve these juices for the chicken bake.

**When** the chicken has cooled enough to handle remove the skin and debone the chicken. Finely chop the chicken pieces by hand or in a food processor.

**Preheat** the oven to 180 °C. Oil an oven-proof 13x9-inch rectangular dish with 1 tablespoon olive oil and place in the oven until hot.

**Heat** remaining olive oil in a frying pan over a medium heat and glaze the spring onions until a little translucent.

**In** a medium-sized bowl combine chopped chicken, spring onions, lemon juice, stock and herbs.

**Soak** the *matzah* in a bowl of boiling water for 1 minute or until semi-soft. Drain in a colander, pressing and squeezing out excess water.

**Combine** the *matza* and chicken mixture. Then fold in the beaten eggs, season with salt and pepper and mix well. Pour the mixture into the heated dish and bake for 40 minutes or until golden and crusty.

**To serve:** Cut the bake into squares and serve hot or at room temperature with *Huevos Haminados*.

***Stella's Hints:***

- *The bake can be made a day ahead. To reheat, warm through in a 180 °C. preheated oven.*