

21 Jewish Recipes That Use Ingredients You Have at Home

BY: DEBORAH ROOD GOLDMAN

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People around the world are staying home right now as we try to "self-isolate" to help curb the spread of coronavirus (COVID-19). Whether you're an avid and experienced home cook or just using this time to try some new-to-you recipes, we've rounded up a list of our favorite Jewishly inspired dishes that call for main ingredients you may already have on hand.

Get cookin' – and tag us on [Facebook](#) or [Twitter](#) to show us what you've made.

If you have eggs...

- **Shakshuka:** This Sephardic favorite, which comes from the Hebrew word for "to shake," is a great way to use produce before it goes bad. Depending on what ingredients are available to you from home, try **Mexican Shakshuka**, too.
- **Greek Avgolemono Soup:** Using eggs instead of butter or cream in sauces was a hallmark of Jewish cooks in Greece.

- **Baked French Toast:** When you can't go out for brunch, bring brunch to you! This basic, easy-to-make recipe is sweetened with honey.