

PASSOVER 2019 REHEATING INSTRUCTIONS

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines and may vary with each home oven. Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:

- Never put foil or metallic containers in the microwave.
- Keep foods loosely covered with microwave-safe wrap.
- Rotate or stir items at least once during the reheating process.

Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.

Always keep stored food covered and refrigerated at 41°F degrees or less.

Always use caution when removing containers from microwave or oven. For ease and safety, always place black ovenable containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

STARTERS

CHOPPED CHICKEN LIVER

Keep refrigerated until ready to serve.

CLASSIC CHICKEN SOUP WITH DILL

Remove soup from plastic container and place into a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

MATZOH BALLS IN BROTH

Remove soup from plastic container and place into a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

GEFILTE FISH

Keep refrigerated until ready to serve.

SIDES

POTATO & SWEET POTATO LATKES

Stove: Lightly coat frying pan with oil and warm over medium heat. Fry latkes in oil, turning frequently, until crisp on both sides and internal temperature reaches 165°F.

Oven: Remove plastic top from container. Place container in 400°F oven for approximately 5-7 minutes, until latkes are crisp and internal temperature reaches 165°F.

POTATO & VEGETABLE KUGEL

Oven: Remove plastic top from container and replace with foil. Place in 350°F oven for approximately 30-40 minutes until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

Microwave: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3 minutes. Check temperature and continue heating 1-3 minutes more, if necessary, to internal temperature of 165°F.

MATZOH KUGEL

Oven: Remove plastic top from container and replace with foil. Place in 350°F oven for approximately 30-40 minutes, until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

Microwave: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Check temperature and continue heating 1-3 minutes more, if necessary, to internal temperature of 165°F.

CARROT & SWEET POTATO TZIMMES

Excellent served at room temperature. If you choose to reheat, remove plastic top from container and replace with foil. Place container in a 350°F oven for approximately 20-30 minutes, stirring halfway through, until internal temperature reaches 165°F.

PARMESAN ARTICHOKEs

Remove plastic top from container. Place container in a 350°F oven for approximately 12-15 minutes, stirring halfway through, until internal temperature reaches 165°F and the artichokes are crispy. For extra crispy artichokes, remove from plastic container and place on a cookie sheet before heating.

GRILLED ASPARAGUS:

Stove: Remove asparagus from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approximately 4-6 minutes until internal temperature reaches 165°F.

Microwave: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature is 165°F.

SPRING PEA SALAD WITH QUINOA

Can be served warm or cold. Room temperature recommended. Keep refrigerated until ready to serve.

Oven: Remove plastic packaging and lid from container. Place salad in a 350°- 400°F oven for approximately 10-15 minutes, until internal temperature reaches 165°F.

Microwave: Remove plastic lid and microwave on HIGH for approximately 1-2 minutes. Gently stir and continue heating 1-2 minutes more to 165°F.

ROASTED FINGERLING POTATOES

Oven: Remove plastic packaging and lid from container and replace with foil. Place in a 350°F oven for approximately 15-20 minutes, until internal temperature reaches 165°F. Remove the foil for the last 5 minutes of heating to brown the top.

Microwave: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3-4 minutes. Test and continue heating approximately 1-3 minutes more if necessary to internal temperature of 165°F.

SPICY ROASTED ROMANESCO

Oven: Remove plastic packaging and lid from container. Place Romanesco in a 400°F oven for approximately 10-15 minutes, until internal temperature reaches 165°F and topping is crisp and golden.

Microwave: Remove plastic lid and microwave on HIGH for approximately 1-2 minutes. Gently stir and continue heating 1-2 minutes more to 165°F.

HARICOT VERTS

Stove: Remove Green Beans from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approximately 4-6 minutes until internal temperature reaches 165°F.

Microwave: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature is 165°F.

NOVA SMOKED SALMON

Keep refrigerated until ready to serve.

ENTRÉES

TRADITIONAL BEEF BRISKET

Remove foil top from container. Remove the container of gravy and refrigerate. Replace foil top; seal tightly. Place container of brisket in 350°F oven for approx. 25-35 minutes, until internal temperature reaches 165°F. Before serving, warm the gravy in a small sauté pan over medium heat or in the microwave on HIGH for approximately 2-3 minutes.

HONEY TURMERIC ROASTED TURKEY BREAST

Remove the foil pan from the cello bag and/or remove the foil top from the container. Remove Chutney and reserve at room temperature for service. Pour in 1/8th inch of water or stock to just cover the bottom of the pan. Cover the pan with foil, sealing tightly. Place the container in a 350°F oven for approximately 35-45 minutes, until the internal temperature reaches 165°F. Uncover the pan for the last 10 minutes of heating to brown the skin. Allow the turkey to rest outside of the oven for 10 minutes before carving.

POMEGRANATE ROASTED CHICKEN

Place container of chicken in 350°F oven for approximately 20-30 minutes until internal temperature reaches 165°F. Remove the foil for the last 5 minutes of heating to crisp the skin.

GRILLED SALMON WITH PICKLED FENNEL SALAD

Remove foil top from container. Remove Fennel salad. Place container in a 350°F oven for approximately 7-10 minutes until internal temperature is 165°F. to serve top each piece of fish with 1 ½ - 2 oz. of fennel salad.

ALEPPO SPICED LAMB TOP ROUND

Remove the foil pan from the cello bag and/or remove the foil top from the container. Remove Chermoula and reserve at room temperature for service. Put lamb rounds on top of the roasted onions and place the container in a 350°F oven for approximately 25-35 minutes, until the internal temperature reaches 115°F for medium rare. Allow the lamb to rest outside of the oven for 10 minutes before carving, preferably on a roasting rack. Slice and serve with roasted onions and Chermoula.

SPINACH MATZAGNA

Oven: Remove plastic packaging and lid from container and replace with foil. Place in a 350°F oven for approximately 30-40 minutes, until internal temperature reaches 165°F. Remove the foil for the last 5 minutes of heating to brown the top.

EXTRAS

CLASSIC HAROSET/CINNAMON SCENTED APPLESAUCE

Serve chilled or at room temperature.

SEDER PLATE

Keep refrigerated until right before you serve.

BRISKET GRAVY

Remove gravy from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.