

PASSOVER AT HOME

OVEN REHEATING



- Oven should be preheated to 375° (except where noted).
- Aluminum containers are all oven safe, or place in your own baking pan. Remove all plastic packaging before cooking.
- Please remove lid to reheat (except where noted).
- Times may vary depending on the oven and the amount of food in the oven.
- All food should be heated to an internal temperature of 135° (except where noted).
- We recommend allowing all items to sit at room temperature for 30 minutes -- 1 hour prior to cooking.

ITEM	REHEAT TIME
Potato Latkes Spread out on baking sheet to reheat. Serve with applesauce and dill sour cream.	10-15 min
Tzimmes	25 min
Roasted Potatoes	25 min
Fig-Orange Glazed Chicken Cook to an internal temperature of 145°.	30-35 min
Slow-Cooked Brisket Pour chicken broth in bottom of pan and discard souffle cup and top. Spread glaze evenly across brisket and cover with foil before reheating.	35-40 min
Beyla Honey-Glazed Salmon Spread glaze evenly across top of the salmon. Cook to an internal temperature of 145°.	25-35 min

STOVETOP REHEATING



Matzo Ball Soup

Gently place matzo balls with soup broth in a saucepan with a fitting lid. Reheat on stovetop covered over medium heat until simmering, and matzo balls are cooked through.

Green Beans

Melt herb butter on the stovetop in a sauté pan on medium low heat. Add green beans and cook until fully heated. Season with salt & pepper to taste.

Zucchini & Peas

Reheat in a sauté pan over medium heat until warmed throughout.

Black Pepper Sage Gravy

Reheat on the stovetop in a saucepan on medium low heat until warm.

Devil-ish Eggs



1. Remove egg halves from container and arrange on serving plate.
2. Using a tablespoon, place a dollop of egg salad in each egg white half.
3. Lightly salt and pepper if desired.

Flourless Limoncello Almond Torte

Keep refrigerated. Let sit at room temperature for 30 minutes before serving.

Fancy Flourless Chocolate Cake

Keep refrigerated. Let sit at room temperature for 1 hour before serving.

Spatchcock Half Turkey 90 min - 2 hours

1. Allow turkey to rest at room temperature for 45 minutes. Preheat oven to 375°.
2. Cover front and back of turkey with provided seasoning and place back on vegetables skin side up. (Optional: You can rub both sides of turkey with olive oil or melted butter prior to seasoning.)
3. Pour 2 cups of water in the bottom of the pan.
4. Place turkey pan uncovered on center rack of oven; roast for 40 minutes. Baste with pan juices. Bake for an additional 40 minutes and baste again. Roast 10-30 more minutes until internal temperature of 155° in the thickest part of the breast. (The temperature will increase to 165° after removing from the oven.)
5. Remove from oven and allow to rest for 20 minutes before carving. Serve with warmed black pepper sage gravy.

Classic Lamb Racks 35 min

1. Remove lamb racks and chimichurri from refrigerator 1 hour prior to cooking.
2. Preheat oven to 375°.
3. Remove lid from pan, place lamb in roasting pan on middle oven rack.
4. Heat for 35 minutes. Use a meat thermometer to make sure meat has reached an internal temperature of your choosing (see temperature guide below) before removing from the oven. If lamb has not reached optimal temperature, set timer for an additional 5 minutes and then check again.
5. Allow meat to rest for 15 minutes before serving.
6. Serve with room temperature mint chimichurri.