

Passover Reheating Instructions

Large Single Compartment Boxes/Trays (brown) are oven safe only.

Small brown Boxes (without clear lids) are both oven & microwave safe.

Clear Plastic Deli Containers are microwave safe only.

Braised Brisket, DF

Bake in the oven safe container with cover at 250°F for 35-45 minutes, until fully hot.

Seared Striped Bass, DF

The bass is medium-rare. Bake in the oven safe container, uncovered, at 300°F for 10 -15 minutes until fully cooked (opaque in color, firm texture and flaking on the sides). Spoon the blistered cherry tomato and caper sauce over the fish during the last 5 minutes of cooking, to warm but not overcook the fish.

Roast Chicken, DF

Pour the sauce onto the chicken and place the oven safe container, uncovered, at 300°F degrees and reheat 15-20.

Braised Beef Pot Roast, DF

Bake in the oven safe container with cover, at 300°F degrees for 25-35 minutes, until fully hot.

Seared Salmon, DF

The salmon is medium-rare. Bake in the oven safe container, uncovered, at 300°F and reheat for 8-10 minutes for medium or 11-13 for well done. Serve with arugula-basil pesto which should not be heated but can be served chilled or room temp.

Roasted Eggplant, VT, V

Place oven safe container, uncovered, in at 300°F and reheat for 15-20 minutes.

Grilled Asparagus with Garlic Oil, V

Transfer to an oven safe baking pan and heat at 250°F to reheat for 8-10 minutes or microwave for 1-2 minutes.

Tzimmes, V

Transfer to an oven safe and cook at 350°F 12-15 minutes, covered. Toss halfway through to distribute the glaze.

Roasted Broccoli, V

Transfer to an oven safe container and bake at 250°F to reheat for 8-10 minutes or microwave for 1-2 minutes.

Garlic Fingerling Potatoes, V

Transfer to an oven safe container and cook at 300°F oven for 8-10 minutes or microwave for 2-3 minutes.

Root Vegetable Kugel, DF

Remove lid from the container. Remove the top slice and place on a separate baking dish that is lined or lightly greased before placing all 3 slices in the oven. Bake at 400°F for 10-12 minutes, until warmed through.

Desserts: Keep Coconut Tarts refrigerated before serving. Keep Chocolate Torte and Matzah Brittle at room temp.

Refrigerate Quinoa Tabbouleh

Refrigerate Charoset and/or Seder Plate Pack.