

Passover Reheating Instructions for 2024

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.

Please note cook times may vary based upon your oven or when you move item from the refrigerator. It is always best to remove proteins from the refrigerator 30 minute before reheating to shorten the cook time.

Braised Brisket, DF

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

Roast Chicken, DF

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

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 Chocolate Torte and Strawberry Rhubarb Honey Cake refrigerated before serving.

Keep Matzah Brittle at room temp.

Refrigerate Quinoa Salad

Refrigerate Charoset and/or Seder Plate Pack.