

Passover Reheating Instructions 2025

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 25-35 minutes until fully hot.

Seared Corvina

The corvina 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 arugula pesto 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.

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 lemon caper sauce 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.

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 300°F for 10-12 minutes, until warmed through.

Keep Olive Oil Cake, and Matzah Brittle at room temp.

Refrigerate Charoset and/or Seder Plate Pack.