

Chef Alyssa 2026 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 25-35 minutes until fully hot.

Seared Halibut

The halibut is medium-rare. Bake in the oven safe container, uncovered, at 300°F for 10-12 minutes until fully cooked (opaque in color, firm texture and flaking on the sides). Place the fennel lemon herb salad over the fish when finished cooking.

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 Asparagus, 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.