



PASSOVER

REHEATING INSTRUCTIONS

All items must be room temperature before reheating. Containers must not touch the inside walls of the microwave while heating.

APPETIZERS AND SIDES

POTATO LATKES

conventional oven:

- Remove lid and applesauce from container.
- Preheat oven to 400°F.
- Cover with foil and place container on a sheet pan.
- Place in oven for 10-15 minutes or until hot.

GLAZED CARROTS

conventional oven

- Preheat oven to 375°F.
- **Small:** Remove lid and reheat for 10-15 minutes, or until hot.
- **Medium:** Remove lid and reheat for 15-20 minutes, or until hot.

microwave oven

- **Small:** Reheat for 2 minutes, or until hot.
- **Medium:** Reheat for 2-3 minutes, or until hot.

TRADITIONAL FAVORITES

MATZO BALLS

microwave oven:

- Remove lid and microwave for 2 minutes or until hot.

MATZO BALL SOUP

stove top:

- Transfer soup to saucepan and bring to low simmer
- Stir and simmer until heated through

microwave oven:

- Heat 2 minutes
- Stir, then heat an additional 2-3 minutes

ENTRÉES

BEEF BRISKET WITH TSIMMES SAUCE

conventional oven:

- Remove lid from container and cover with foil.
- Preheat oven to 400°F and place container on a sheet pan.
- Place in oven for 25 minutes or until hot.

CHICKEN MARBELLA BIANCA

conventional oven:

- Remove lid from container and cover with foil.
- Preheat oven to 400°F and place container on a sheet pan.
- Place in oven for 15-20 minutes or until hot.

SALMON & CUCUMBER DILL SAUCE

conventional oven:

- Remove lid and sauce from container.
- Preheat oven to 375°F.
- Cover with foil and place container on a sheet pan.
- Place in oven for 5-10 minutes or until hot.