



PASSOVER 2024 | REHEATING INSTRUCTIONS

Please read instructions thoroughly before starting.
All food should be heated to an internal temperature of 165°F.

Braised Beef Brisket

1. Preheat oven to 350°F.
2. Remove from packaging and place in a baking dish.
3. Cover with foil and bake for 20-30 minutes or until internal temperature reaches to 165°F.

Roasted Atlantic Salmon

1. Preheat oven to 350°F.
2. Remove salmon from the refrigerator 30 minutes before cooking. Starting temperature should be between 35-40°F.
3. Remove from packaging and place in a baking dish - add 1/4 cup white wine, 1/4 cup fish stock and 3 tablespoons of melted unsalted butter.
4. Cover with foil and bake for 10 -15 minutes.

Chopped Chicken Liver

1. Chicken Liver is fully cooked, serve at room temperature.

Matzo Ball Soup

1. Pour into a heavy saucepan.
2. Bring to a slow boil.
3. Turn down heat and simmer for 3-5 minutes, stir occasionally.

Spring Asparagus

1. Preheat oven 350°F.
2. Remove all packaging and place asparagus in a baking dish. Cover tightly with foil.
3. Bake for 15-30 minutes or until internal temperature reaches 160°F.

Potato Kugel

1. Preheat oven to 350°F.
2. Remove from packaging.
3. Place Potato Kugel in a baking dish and cover tightly with foil.
4. Bake for 20-25 minutes or until internal temperature reaches to 165°F.

Tzimmes

1. Preheat oven to 350°F.
2. Remove from packaging and place in a baking dish.
3. Cover with foil and bake for 15-20 minutes or until internal temperature reaches to 165°F.

Charoset

1. Charoset can be served cold.