



PASSOVER 2019 REHEATING INSTRUCTIONS

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines and may vary with each home oven. Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:

- Never put foil or metallic containers in the microwave.
- Keep foods loosely covered with microwave-safe wrap.
- Rotate or stir items at least once during the reheating process.

Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.

Always keep stored food covered and refrigerated at 41°F degrees or less.

Always use caution when removing containers from microwave or oven. For ease and safety, always place black oven-safe containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

ENTRÉES

BEEF BRISKET

Oven: Place the covered pan of brisket in 350°F oven for approx. 20-30 minutes or until internal temperature reaches 165°F.

ALEPPO SPICED ROASTED LAMB TOP ROUND

Oven: Remove from refrigerator 20 minutes before cooking to take off the chill. The top round has been cooked to medium-rare by our Chefs and is ready to slice and serve at room temperature. If you prefer to reheat, we recommend pre-heating oven to 450°F, then place into the hot oven for approx. 10 minutes to lightly sear and warm the roast. Allow the roast to rest for 5 minutes before slicing, then slice to desired thickness and serve immediately.

TURMERIC ROASTED TURKEY BREAST WITH APRICOT CHUTNEY

Oven: Remove the foil lid from the container, remove the apricot chutney and set aside. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Replace the foil lid, sealing tightly. Place the container in a 350°F oven for approx. 45-60 minutes, until the internal temperature reaches 165°F. Remove the lid for the last 10 minutes and continue heating. Allow the turkey to rest outside of the oven for 10 minutes before carving. The chutney should be served at room temperature.

GRILLED SALMON WITH SAFFRON PICKLED FENNEL SALAD

Oven: Remove foil top from container, remove the fennel salad from the aluminum pan. Place the container of salmon in a 350°F oven for approx. 7-10 minutes until internal temperature is 165°F.

ROTISSERIE CHICKEN

Oven: Transfer into oven safe container and cover. Place container in a 350°F oven for approx 20-30 minutes until internal temperature is 165°F. Remove lid for the last 5 minutes.

STUFFED CABBAGE

Oven: Transfer into oven safe container and cover. Place container in a 350°F oven for approx 20-30 minutes until internal temperature is 165°F. Remove lid for the last 5 minutes.

SIDE DISHES

GEFILTE FISH

Best if serve chilled or at room temperature.

SPRING PEA SALAD WITH QUINOA

Excellent served at room temperature, or if choose to reheat:

Stove: Remove from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approx. 3-5 minutes until internal temperature registers 165°F.

Microwave: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

GRILLED ASPARAGUS WITH ORANGE

Excellent served at room temperature, or if you choose to reheat:

Stove: Remove asparagus from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approx 3-5 minutes until internal temperature registers 165°F.

Microwave: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

KINGS TRADITIONAL POTATO LATKES AND SWEET POTATO LATKES

Stove: Transfer into a sauté pan. Lightly coat frying pan with oil and warm over medium heat. Fry latkes, turning frequently, until crisp on both sides until internal temperature registers 165°F.

Oven: Transfer into an oven safe container. Place container in a 400°F oven for approx 5-7 minutes, or until internal temperature registers 165°F.

TZIMMES

Oven: Transfer into an oven safe container and cover. Place in 350°F oven for approx 10-15 minutes, stirring halfway through, until internal temperature is 165°F.

Microwave: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx 3 minutes. Check temperature and continue heating 1-3 minutes more if necessary to internal temperature of 165°F.

HAROSET

Best if serve chilled or at room temperature.

ASPARAGUS & MUSHROOM TORTA

Oven: In foil covered, oven safe container, place in a 350°F oven for 20-25 minutes, until internal temperature reaches 165°F.

Microwave: Place in a microwave safe container. Cover with a damp paper towel and microwave on HIGH for approx 2-3 minutes. Check temperature and continue heating approx 1-3 minutes more, if necessary, to internal temperature of 165°F.

MATZOH KUGEL

Oven: Place into an oven safe container and cover with foil. Place container in a 350°F oven for 30-40 minutes until internal temperature registers 165°F. Remove foil for the last 5 minutes of heating to brown the top.

POTATO MATZO PANCAKES

Oven: Place into an oven safe container. Place container in a 350°F oven for approx 10-15 minutes until internal temperature registers 165°F.

GLAZED CARROTS

Oven: Remove plastic packaging and lid from container. Place the carrots in a 350°F oven for approximately 7-10 minutes, until internal temperature reaches 165°F.

Microwave: Remove plastic lid and cover container loosely with microwave safe wrap. Microwave on HIGH for approximately 2-4 minutes stir and continue heating 1-3 minutes more if necessary to 165°F until the internal temperature reaches 165°F.

APPLE MATZOH BLINTZES

Oven: Place into an oven safe container. Place container in a 350°F oven for approx. 10-15 minutes until internal temperature registers 165°F.

EXTRAS

HOME STYLE MATZO BALLS & CHICKEN BROTH & MATZO BALLS IN BROTH

Stove Top: Remove from plastic container and place in pot over medium heat. Heat, stirring occasionally, until temperature registers 165°F

BRISKET GRAVY

Stove: Remove gravy from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature reaches 165°F.

Microwave: Place the gravy in a microwaveable safe dish, cover loosely with microwave safe plastic and microwave on HIGH for approximately 3-5 mins. Check the temperature and microwave and additional 1-3 minutes if necessary until internal temperature reaches 165F.

SPECIALTIES

GASPE BAY SMOKED SALMON, LARGE WHITE FISH, WHITE FISH SALAD or CHOPPED CHICKEN LIVER

Keep refrigerated at 41°F or less until ready to serve.