



Passover Heating Instructions

Thank you for inviting us into your home!

Please refrigerate your order & remove all plastic lids before heating. For best results, always bring food (except for soups, sauces & gravies) to room temperature for up to 1 hour and preheat the oven. The heating times suggested in the instruction sheet are based on calibrated ovens. Oven temperatures can vary by as much as 75 degrees. Cooking times should be adjusted accordingly. Enjoy!

STARTERS

Chicken Broth/Carrot & Ginger Soup
Heat broth/soup in a saucepan over medium heat for 5-15 minutes, to almost boiling.

Matzo Balls
Add matzo balls to heated broth and simmer for five minutes.

SAUCES + GRAVIES

Beef Gravy/Corned Beef Glaze/Lemon Butter
Heat sauce or gravy in a saucepan on stovetop over medium heat. Gently simmer, uncovered, stirring occasionally until hot.

VEGETABLES

Asparagus/Roasted Vegetables/Haricot Verts/Steamed Green Beans

Heat covered in a 350° oven for 15-20 minutes.

Roasted Red Bliss Potatoes, Carrots & Sweet Onions/Roasted Sweet Potatoes
Heat in a 350° oven for 20 minutes.

Mashed Yukon Gold Potatoes/Cauliflower Kugel
Heat covered in a 350° oven for 30-35 minutes, stirring occasionally.



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ENTREES

Grilled Breast of Capon/Lemon Chicken
Cover and heat in a 350° oven for 20-25 minutes until hot. Serve whole or sliced on an angle.

Traditional Beef Brisket/Glazed Corned Beef/ Short Ribs
Heat covered in a 350° oven for 15-20 minutes. For the brisket, heat gravy or sauce in a saucepan over medium heat until warm.

Salmon/Baked Cod
Heat uncovered in a 350° oven for approximately 8-10 minutes. Be careful not to overcook.

Vegan Shepherd's Pie
Heat covered in a preheated 350° oven for 20-25 minutes.

Tenderloin of Beef (Oven-Ready)
Roast uncovered in a 400° for approximately 35-50 minutes. *

**Consult desired cooked temperature with a meat thermometer: rare - 120°, medium rare - 130°, medium - 150°
Allow meat to rest for 15 minutes before slicing. Meat temperature will rise an additional 5° while resting.
The USDA recommends steaks and roasts be cooked to 145°F (medium).*

ABOUT US

Imagination, craft and inspiration lie at the center of our vision of honoring food traditions while embracing new tastes and techniques and serving the community as passionately as our clients.