



# Easter & Passover

## REHEATING INSTRUCTIONS

All items are fully cooked, packed cold and may require reheating as directed. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of temperature, container size, type and quantity of food or other variables.

### Entrées

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All entrées are fully cooked and should be removed from packaging and transferred to an oven-safe baking dish or roasting pan before reheating in the oven.

#### Spiral-Sliced Ham with Maple-Mustard Glaze

Preheat oven to 350°F. Remove ham from packaging. Discard packaging. Place ham cut-side down on a rack in roasting pan. Add ¼ inch of water to the bottom of the roasting pan and cover pan with aluminum foil. Heat in the oven until heated through and golden brown, about 35 minutes. During final 10 minutes, remove foil and spoon glaze over ham, reserving some to serve as a sauce. If desired, broil during last five minutes to caramelize the glaze.

#### Lemon Turkey Breast

Preheat oven to 350°F. Remove turkey from packaging and transfer to an oven-safe dish along with any liquid from the bag. Heat in the oven for 25–30 minutes until golden brown and heated through. Rest for 10 minutes before thinly slicing.

#### Wine-Braised Brisket

Preheat oven to 350°F. Remove brisket from packaging and transfer to an oven-safe dish along with any liquid from the bag. Discard packaging. Heat in the oven for 20–30 minutes until heated through. Rest for 10 minutes before thinly slicing.

#### Hickory-Smoked Turkey

Preheat oven to 325°F. Remove turkey from packaging (leaving oven-safe nylon truss on turkey legs) and place in a roasting pan. Heat for 1–1½ hours or until internal temperature is 165°F. Rest for 15 minutes before carving.

### Bakery

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#### Butterflake Rolls

**OVEN ONLY** | Preheat oven to 350°F. Place on a baking sheet and heat for 10–12 minutes or until crisp and warmed through.

### Quiches

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**OVEN ONLY** | Preheat oven to 350°F. Remove wrap from quiche but keep in its foil pan and transfer to a baking sheet. Bake uncovered 35 minutes or until warmed through and golden brown.

### Starters

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#### Matzo Ball Soup

**STOVETOP** | Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through, about 10 minutes.

**MICROWAVE** | Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

# Side Dishes

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## OVEN

Preheat oven to 350°F. Transfer food to an oven-safe baking dish (for casseroles) or rimmed baking sheet (for roasted vegetables) and cover with aluminum foil, parchment or an oven-safe lid. Heat each side dish for the suggested length of time, or longer if necessary, until heated through.

### 15–20 minutes

- Roasted Beets with Sherry Shallot Vinaigrette
- Asparagus with Lemon, Parsley and Roasted Almonds
- Tzimmes

### 20–30 minutes

- Rosemary Fingerling Potatoes
- Corn Pudding Casserole
- Joan Nathan's Tunisian Cumin Coriander Carrots

### 30–40 minutes

- Traditional Mashed Potatoes
- Potato Gratin with Gruyère  
(remove foil last 10–15 minutes to brown)
- Macaroni and Cheese  
(remove foil last 10–15 minutes to brown)

## ALTERNATIVE METHOD: MICROWAVE

Transfer food to a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

The following dishes from the Passover menu should not be reheated but instead served cold or at room temperature:

- Joan Nathan's Apple Pecan Charoset
- Joan Nathan's Bulgarian Roasted Red Pepper and Tomato Salad
- Gefilte Fish
- Chrain
- Seder Plate

Note: All items will be refrigerated upon receiving and will require heating, unless otherwise noted. Caution: Dishes and contents will be hot when removed from oven.

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