



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

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.

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.

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.

Starters

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.

Lobster Bisque

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 medium for 60-second intervals, stirring between each, as needed until heated through.

Side Dishes

OVEN

Preheat oven to 350°F. Transfer food to an oven-safe baking dish (for casseroles) or rimmed baking sheet (for roasted vegetables and potato pancakes) 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

- Green Beans with Shallots
- Roasted Beets with Sherry Shallot Vinaigrette
- Asparagus with Lemon, Parsley and Roasted Almonds
- Potato Pancakes (do not cover)

20–30 minutes

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

30–40 minutes

- 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

Note: For best results, potato pancakes should only be reheated in the oven and not microwaved.

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.

Bakery

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.

Parker House Rolls

OVEN ONLY | Preheat oven to 350°F. Place on an ungreased baking sheet and heat for 5–10 minutes or until warm.

Quiches

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.

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

- Joan Nathm Charoset
- Joan Nathan's Bulgarian Roasted Red Pepper and Tomato Salad

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

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