



# Passover 2024

## HEATING INSTRUCTIONS

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

### Entrées

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Preheat oven to 350°F before heating, unless otherwise indicated.

#### **Burgundy–Braised Brisket**

Remove packaging and transfer brisket and its braising liquid to an oven-safe dish, discarding any fat solids, if desired. Cover tightly with foil and place in preheated oven for 30–40 minutes or until heated through. Rest 10 minutes before thinly slicing against the grain. Top with warm braising liquid and serve with the herb rub spooned over the brisket.

#### **Champagne Dijon Salmon**

Transfer salmon from packaging to a lined baking sheet, skin-side down, and bake in preheated oven until heated through, about 10–12 minutes—being careful not to overcook. Transfer to a serving dish.

#### **Lemon-Herb Roasted Bone-In Chicken**

Remove packaging and place chicken on a lined baking sheet. Heat in preheated oven for 15–25 minutes or until heated through.

#### **Quiche**

Remove wrap and gently remove quiche from foil pan. Place on a lined baking sheet and bake uncovered for 35 minutes or until warmed through and golden brown.

### Sides

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#### **Oven-Safe Packaging Provided**

##### **OVEN** *(preferred method)*

Preheat oven to 350°F. Heat uncovered, unless otherwise indicated, for the suggested length of time or until heated through.

##### **10–15 minutes**

- Asparagus with Citrus & Herbs
- Honey Roasted Carrots
- Potato Latkes

##### **20–30 minutes**

- Potato Kugel

### Soups & Sauces

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##### **STOVETOP** *(preferred method)*

Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

##### **MICROWAVE**

Transfer to a microwave-safe dish, cover with a microwave-safe lid and heat on high for 2 minutes, then stir and check temperature. Microwave for additional 1- to 2-minute intervals as needed until heated through.

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.**

**Note: Please refrigerate all items upon receiving them. Menu items not included within these heating instructions are best served cold or at room temperature. Caution: Dishes and contents will be hot when removed from oven, stove or microwave.**