



# Easter & Passover Reheating Instructions

## Mains

### Spiral Sliced Ham with Maple-Mustard Glaze

*Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.*

1. Preheat the oven to 375°F.
2. Remove ham from packaging. Discard packaging and included rub packet.
3. Arrange ham on a rack fitted into a roasting pan.
4. Add ¼-inch water to bottom of the roasting pan and cover pan with aluminum foil.
5. Bake 35 minutes and remove from the oven. Discard aluminum foil.
6. Coat ham with Maple-Mustard Glaze, drizzling in between slices.
7. Return ham to the oven and bake 10 to 15 minutes more, or until ham is heated through and glaze is set and golden brown.
8. Serve any remaining glaze alongside ham.

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### Double-Lemon Roast Chicken

*Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.*

1. Preheat the oven to 350°F.
2. Arrange chicken over vegetables in a large baking dish and cover with aluminum foil.
3. Bake for 15 minutes and remove from the oven. Discard aluminum foil.
4. Return to the oven and bake another 10 minutes, or until chicken is heated through and skin crisps up slightly.

## Sides

### Potato Gratin with Gruyère

*Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.*

#### Oven

1. Preheat the oven to 350°F.
2. Lightly spray a baking dish with spray oil or line with parchment paper. Arrange potatoes in the prepared baking dish.
3. Bake 25 to 35 minutes, or until heated through.

#### Microwave

1. Arrange potatoes in a microwave-safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 3 intervals of 2 to 3 minutes each, stirring between intervals; repeat until heated through.

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### Roasted Beets and Shallots with Sherry-Shallot Vinaigrette

*Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.*

#### Oven

1. Preheat the oven to 375°F.
2. Arrange beets in a baking dish and cover loosely with aluminum foil.
3. Bake 15 to 20 minutes, or until heated through.

#### Microwave

1. Arrange beets in a microwave-safe container and cover with a microwave safe lid, parchment paper or waxed paper.
2. Heat on high in 3 intervals of 2 minutes each, stirring between intervals to heat evenly; repeat until heated throughout.

**Caution: Dishes and contents will be hot.**

## Asparagus with Lemon, Parsley and Roasted Almonds

*Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.*

### Oven

1. Preheat the oven to 350°F.
2. Arrange asparagus in a baking dish.
3. Bake 5 minutes, or until heated through.

### Microwave

1. Arrange asparagus in a microwave-safe container and cover loosely with a microwave-safe lid, parchment paper or waxed paper.
  2. Heat on medium power in 3 intervals of 1 to 2 minutes each, stirring gently between intervals to heat evenly; repeat until heated throughout.
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## Spinach with Pine Nuts and Currants

*Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.*

### Oven

1. Preheat the oven to 325°F.
2. Evenly arrange spinach in a baking dish and cover tightly with aluminum foil.
3. Bake 5 to 10 minutes, or until heated through.

### Microwave

1. Arrange spinach in a microwave-safe container and cover loosely with a microwave-safe lid, parchment paper or waxed paper.
  2. Heat on medium power in 3 intervals of 1 to 2 minutes each, stirring between intervals to heat evenly; repeat until heated throughout.
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## Tunisian Carrot Salad with Cumin, Coriander and Caraway

Transfer carrot salad to a serving bowl and serve cold or at room temperature.

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## Sicilian Eggplant Caponata Jewish-Style

Transfer caponata to a serving bowl and serve cold or at room temperature.

## Brazilian Haroset with Apples, Dates and Cashews

Transfer haroset to a serving bowl and serve cold or at room temperature.

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## Fried Artichokes Jewish-Style

*Note: This item is fully cooked. Reheating times are approximate and may vary depending on your oven.*

### Oven

1. Preheat the oven to 425°F.
2. Arrange a rack in a large rimmed baking sheet. Evenly arrange artichokes on the rack, leaving space between each piece.
3. Bake 7 to 10 minutes, or until heated through and crisp.

### Stovetop

1. Heat a thin layer of oil in a large, high-sided skillet over high heat.
  2. Working in batches, arrange artichokes in the skillet, being careful not to crowd the pan, and cook, flipping once until heated through and crisp.
  3. Transfer artichokes to a paper-towel-lined plate to drain.
  4. Continue with remaining artichokes.
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## Matzo Ball Soup

*Note: This item is fully cooked. Reheating times are approximate and may vary depending on your stovetop.*

### Stovetop

1. Transfer soup to a small saucepan.
2. Heat over medium heat, stirring occasionally, until heated through, about 7 to 10 minutes.

### Microwave

1. Transfer soup to a microwave-safe container.
2. Cover loosely with a microwave-safe lid, parchment paper or waxed paper.
3. Heat on high in 3 intervals of 2 minutes each, stirring between intervals; repeat until heated through.

