



PASSOVER REHEATING INSTRUCTIONS

Because ovens can vary in cooking time, the **USDA recommends reheating all protein items to an internal temperature of 165° F as measured with a food thermometer.** Reheat sauces, soups and gravies by bringing them to a rolling boil. Cover food to reheat. This retains moisture and ensures that food will heat all the way through. If reheating items that come in foil pans, remove plastic wrap under foil lid before putting in oven.

Microwave: When reheating in the microwave, cover and rotate the food for even heating. Arrange food items evenly in a covered microwave safe glass or ceramic dish and add some liquid if needed. Be sure the covering is microwave safe and vent the lid or wrap to let the steam escape. Not all microwaves heat uniformly. Check the temperature of the food in several places with a food thermometer. Halfway through, give contents a stir when possible.

Note: Plastic packaging containers are microwavable. However, all food must be transferred from microwavable containers to casserole dishes or a baking sheet before reheating in the oven.

Larger quantities may take approx. 10-15 min longer than suggested reheating times. If applicable, please remove the dish, stir contents and return to oven or cooktop. Frozen appetizers will take approx. 15-20 minutes.

APPETIZERS	oven temperature	instructions
lamb knishes	425°F	15-20 min
potato pancakes	375°F	10-15 min
sweet potato pancakes	375°F	10-15 min

SOUPS & STEWS	oven temperature	instructions
all soups & stews	low-medium heat	stirring occasionally until warmed throughout

ENTREES	oven temperature	instructions
beef brisket	350°F	30 min covered (for 2 or 5 serving size) 45 min covered (for 8 serving size)
chicken marbella	350°F	20-25 min
salmon	325°F	8-10 min reheat with a small amount of liquid in the bottom of the pan
turkey breast sliced	350°F	If turkey breast has been refrigerated, take out of the refrigerator 1 hour ahead of time. Warm 1 cup of turkey stock, chicken stock, or water and add to the reheating pan. Cover with foil and reheat for 45-60 minutes
turkey breast whole	350°F	If turkey breast has been refrigerated, take out of the refrigerator 1 hour ahead of time. Warm 1 cup of turkey stock, chicken stock, or water and add to the reheating pan. Cover with foil and reheat for 45-60 minutes

SIDES	oven temperature	instructions
baby carrots	375°F	8-10 min uncovered
gravy & jus	low-medium stovetop	simmer in a saucepan over low medium heat stirring occasionally
green beans	375°F	8-10 min covered, garlic butter will melt, stir through
grilled vegetables	375°F	8-10 min covered
marisala garlic mushrooms	375°F	10-15 min covered
mashed potatoes	350°F	oven for 10-12 minutes or stir in ¼ cup of milk for every quart and reheat in a saucepan over medium-low heat.
matzo kugel	325°F	10-12 min
primaveraa quinoa	N/A	enjoy chilled or allow to come to room temperature
roasted red potatoes	375°F	8-10 min uncovered
stuffing	350°F	15 min covered
sweet potato tzimmes	350°F	10-15 min covered