



PASSOVER 2024

REHEATING & PLATING GUIDE



MATZO BALL SOUP

Reheating Instructions:

Strain the matzo balls from the brine. Bring chicken broth (sold separately) or salted water to a boil; add matzo balls to the simmering pot for 10-15 min., or until heated through.

Plating Suggestion:

Serve in a medium bowl with 8-12oz of heated chicken broth and 1 matzo ball. Garnish with chopped fresh dill and fresh cracked pepper, if desired. Optional: add peeled carrots, cut into coins, then boil until tender, cooked thin egg noodles, and/or shredded cooked chicken. Season broth with 2 ¼ tsp Diamond kosher salt.



NANA'S POTATO KUGEL

Reheating Instructions:

Remove lid and cook uncovered at 400°F for 10-15 minutes. Remove from the oven and season lightly with kosher salt.

Plating Suggestion:

Serve hot, sliced into 8 pieces and place on a flat plate or platter. Finish with flaked sea salt, if desired.



GREEN BEANS & PEARL ONION

Reheating Instructions:

Remove the lid and wrap aluminum foil tightly around the pan. Heat for 15 minutes at 400 degrees. Remove from the oven and mix in butter.

Plating Suggestion:

Serve in a medium shallow bowl or rimmed platter. Garnish with toasted almond slices, if desired.



POTATO LATKES

Reheating Instructions:

Remove lid, heat uncovered for 20 minutes at 400°F, flipping halfway through. Remove from the oven and season lightly with kosher salt.

Plating Suggestion:

Serve hot on a large plate or platter with chilled sour cream and applesauce on the side. Garnish with fresh chopped chives and flaked sea salt. 1 to 2 latkes per person recommended as a side or appetizer.



ROASTED BRISKET

Reheating Instructions:

Remove pre-sliced brisket from the vacuum-sealed bag and gently break apart using your hands or tongs. Shingle the meat in an oven safe dish, add gravy over the top, cover with foil and reheat for 45-60 minutes at 400°F.

Plating Suggestion:

Remove sliced brisket from the oven safe dish with tongs and shingle on a heavy serving platter. Ladle over gravy from the cooking pan. Serve any remaining gravy on the side in a bowl or gravy boat. Garnish with fresh picked parsley leaves. Serves up to 8 with 4oz portions.



ROASTED CHICKEN

Reheating Instructions:

Remove the salsa verde container from the oven safe dish, then pat the chicken skin dry with a paper towel. Roast in the oven for approximately 20 minutes at 450°F or until the skin is golden brown. Serve with sauce.

Plating Instructions:

Use a paring knife to separate the breast/wing from the leg/thigh. The breast can then be cut into 3 pieces and the thigh and leg can be separated. Serve on a heavy warmed platter, spooning any juices from cooking over the meat before enjoying. This will serve 2-4 adults, depending on other dishes and appetites.