



PASSOVER DINNER

Heating / Serving Instructions

*We take special care to bring you delicious, high quality, prepared foods. Proper handling is important to insure your enjoyment. Prepared foods should be kept refrigerated until ready to reheat and serve. **For best results the use of a meat thermometer is suggested.** HAPPY HOLIDAYS!*

PRE-HEAT OVEN TO 325F.

ROTISSERIE CHICKEN

Place chickens in a shallow baking pan or casserole with a very small amount of water in the bottom. Cover with foil and heat in the oven for about 20 to 25 minutes or until a meat thermometer reads 165F.

BEEF BRISKET WITH JULIENNE VEGETABLES AND GRAVY

Place brisket, with vegetables and gravy on top, in a shallow baking pan or casserole. Cover with foil and heat in the oven for about 20 to 25 minutes or until a meat thermometer reads 165F.

CHICKEN BROTH AND MATZO BALLS

Place all in a medium saucepan and bring to a boil. Place in a bowl and serve.

POTATO PANCAKES AND TZIMMES

Place in a small casserole and cover with foil. Heat in the oven for about 12 to 15 minutes or until heated through.

PLEASE NOTE THAT COOKING TIMES AND TEMPERATURES VARY FROM OVEN TO OVEN.

- **PLACE TRAYS ON BAKING SHEETS. DO NOT TOUCH SIDES OF OVEN WITH TRAYS.**
- **PLEASE DO NOT USE TOASTER OVENS.**
- **IF YOUR OVEN IS FULL OF OTHER ITEMS, COOKING TIMES WILL BE LONGER.**