

Passover To-Go—Heating Instructions



NOTE: Leave containers out at ROOM TEMP for ONE HOUR prior to heating.
NOTE: Larger containers will take LONGER to HEAT.

LA | Kosher's Passover Brisket

Preheat oven to 350. Place pan of brisket in hot oven and heat for 20-30 minutes or until center is warm. Warm extra sauce in a saucepan until hot and serve.

Half Roasted Chicken

Preheat oven to 350. Place pan of chicken into hot oven and heat for 25-30 minutes or until chicken is finished cooking.

Filet of Salmon

Preheat oven to 350. Place pan of salmon into hot oven and heat for 10-15 minutes or until salmon is finished cooking.

Portabello Napoleon

Preheat oven to 350. Place pan of mushrooms into hot oven and heat for 15-20 minutes or until mushroom is soft.

Potato Kugel

Preheat oven to 350. Place pan of kugel into hot oven and heat for 25-30 minutes or until center is warm.

Matzo Ball Soup

Empty broth in a large soup pot and bring to boil. Once broth is at a boil, carefully place matzo balls in broth and heat until matzo balls are hot.

Matza Farfle

Preheat oven to 350. Place pan of farfle into hot oven and heat for 25-30 minutes or until center is warm.

Chicken Tenders

Preheat oven to 350. Place pan in hot oven and heat for 10-15 minutes.

Gefilte Fish

Chopped Liver

Keep refrigerated until ready to eat.

Roasted Vegetable Medley

Preheat oven to 350. Place pan in hot oven and heat for 25-30 minutes or until heated through.

Carrot Tzimmes

Preheat oven to 350. Place pan in hot oven and heat for 15-20 minutes or until center is warm.

Broccoli

Preheat oven to 350. Place pan in hot oven and heat for 10-15 minutes or until center is warm.