

# COMFORTS

FAMILY KITCHEN

## EASTER & PASSOVER REHEATING INSTRUCTIONS

\*Please read these instructions carefully. Every oven is different, and times may vary.

1. BRING ALL FOOD TO ROOM TEMPERATURE BEFORE HEATING.
2. PRE-HEAT OVEN TO 350°.

**TART & QUICHE** – Place tart or quiche in oven for approximately 15 minutes, or until warmed through. Let sit for 10 minutes before cutting into it.

**SOUP** – Place in pot on stovetop over medium heat. Slowly bring to a simmer, stirring periodically, till warmed through.

**POTATO LATKES** – Place on sheet pan and roast in oven for approximately 5-7 minutes. Flip halfway through to ensure they are crispy. Serve w/ the provided sour cream and apple sauce.

**ARTICHOKES** – can be served cold or warmed slightly in the oven for a few minutes.



\*To reheat **SIDES** and **MAINS**, heat the first 1lb for 10-12 minutes, then approximately 5 minutes per lb after that. \*ex: 1lb = 10 min., 2lbs = 15 min., 3lbs = 20 min., etc...

**VEGETABLES, "SMASHED" POTATOES & PILAF** – Bake covered until heated through.

**MASHED POTATOES** – Bake covered until heated through. Stir the potatoes every now and then to make sure they are heated through evenly. Before serving, we like to stir in another dollop of butter for extra flavor!

**POTATO GRATIN** – Small Family Meal – 10-15 minutes; Large Family Meal – 15-20 minutes.

**HAM/BRISKET** – Bake covered until heated through.

**SALMON** – Pre-heat oven to 300°. Bake covered until heated through. Be careful not to overcook!

**LAMB** – Pre-heat oven to 325°. We provide the lamb rare. Depending on how you like it cooked. Pour au jus in pan and bake covered until desired doneness. Be careful not to overcook! We like to serve it medium-rare.

**SPRING VEGETABLE FARROTO** – Bake covered until heated through.

**STUFFED CHICKEN BREAST** – Bake covered, for approximately 20 minutes