

# Happy Passover

CHOCOLATE MATZOH CRUNCH SHOULD BE LEFT UNREFRIGERATED.

Here's how to heat your holiday dinner:

## BEFORE YOU BEGIN

- Bring food to room-temperature (approximately 1 hour).
- If you choose the oven or stove top, transfer food to oven/stove-safe vessels.
- Pre-heat your oven (approximately 15 minutes).
- If you choose to microwave, plastic containers ***with the exception of half-pints of gravy*** are microwave-safe.

### ***Chicken Soup with Matzoh Balls***

In microwave, on medium heat, 2 to 4 minutes, uncovered.

On stove top, over moderate heat until simmering.

### ***Brisket***

In microwave, on medium heat, 2 to 4 minutes, covered.

On stove top, over moderate heat until simmering.

In oven, at 350° for 15 to 20 minutes, covered.

### ***Red Onion Gravy***

In microwave, on medium heat, 2 to 4 minutes, covered.

***Half-pints of gravy are not microwave-safe.***

On stove top, over moderate heat until simmering.

### ***Fig-Farfel Stuffing, Carrot-Parsnip-White Sweet Potato Pureé***

In microwave, on medium heat, 2 to 4 minutes, covered.

In oven, at 350° for 15 to 25 minutes, covered.

### ***Asparagus***

In microwave, on medium heat, 2 to 4 minutes, covered.

In oven, at 350° for 10 to 20 minutes, uncovered.

***Happy Passover from Yura and the team!***

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