

mitchel london's PASSOVER HEATING INSTRUCTIONS • remember to pre-heat your oven!

starters

let food come to room temperature before putting in oven, if refrigerated

Smoked Salmon on Cucumber: Leave refrigerated and covered until ready to serve.

Gefilte Fish: Serve chilled, garnished with sliced, blanched carrot rounds and with a dollop of **horseradish** on the side.

Chicken Soup with Matzo Balls: Add **matzoh balls** to soup. Bring to a boil in a pot, on stovetop over high heat. Lower heat and simmer 5 - 7 minutes.

mains

Herb Roasted Chicken

Heat 10-15 minutes in a pre-heated 400° oven, uncovered, with roasted **carrots** and **garlic**. Serve with heated **pan gravy**.

please note: if chicken is sent **CUT**, heat for **8-9 minutes only**.

pan gravy: Heat in saucepan, on stovetop over low to medium heat, stirring, until very hot, *or* loosely covered in microwave.

Brisket of Beef

Heat 20 minutes in a pre-heated 400° oven, LOOSELY covered with foil.

Honey Citrus Glazed Roasted Salmon

Heat salmon for 7-9 minutes in a pre-heated 375° oven. Serve with **cucumber dill tzatziki** + **fresh herb mayo** on the side.

Herbed Roasted Turkey Breast

Heat in a pre-heated 400° oven for 10-15 minutes, LOOSELY covered with foil. We don't believe in heating turkey until it is very hot, just until it's warmed through. Serve with room temp **salsa verde** *or* warmed **gravy** on side.

turkey gravy: Heat in saucepan, on stovetop over low to medium heat, stirring, until very hot, *or* loosely covered in microwave.

sides

Potato Pancakes: Heat in a 375°-400° oven for 10 minutes, uncovered. Serve with applesauce and / *or* sour cream on the side.

Mashed Potatoes: Heat in a pot, over low heat, stirring, adding a little milk if needed; *or* transfer to an oven-safe bowl, heat for 15 minutes in a 375°-400° oven, loosely tented with foil; *or* warm in microwave, pausing to stir in middle of heating time.

Pan Roasted Haricots Verts with Shaved Fennel + Toasted Almonds: Remove the **shaved fennel** on the plastic sheet from pan. Heat haricots verts in a 375°-400° oven for 8 minutes, uncovered (*or* transfer to a platter + warm BRIEFLY in the microwave). After warming toss in the **shaved fennel** + top with the **toasted almonds**.

Roman Spinach: Heat in a 375°-400° oven for 6-7 minutes, uncovered; *or* transfer to platter and warm BRIEFLY in microwave.

Asparagus Vinaigrette: Heat BRIEFLY in a 375° oven for 5 minutes, LOOSELY tented with foil; *or* transfer to a microwavable platter and warm VERY BRIEFLY (15-20 seconds) in microwave. Can also be served at room temperature. After warming, arrange asparagus on a platter and spoon **dijon mousseline** over the tips.

Tzimmes: Put in an oven-safe dish and heat in a 375°-400° oven for 10 minutes, loosely covered with foil; *or* heat in the microwave, loosely covered.

cakes

Chocolate Double Soufflé Cake • **NY Style Cheesecake** • **Chocolate Mousse Mezzaluna**

Serve chilled.