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PASSOVER DINNER REHEATING INSTRUCTIONS

Thank you for allowing us to share in part of your holiday dinner.
As ovens vary greatly, this is just a guideline and your attention to possible
adjustments is recommended

REHEATING INSTRUCTIONS:

WINE-BRAISED BRISKET:

- Remove food from the refrigerator around 30 minutes before reheating
- Preheat oven to 350°F.
- Keep in foil pan or place in an oven-safe dish with its juices
- Cover with aluminum foil
- Heat at 350°F for 20–25 minutes
- Heat until hot all the way through (165°F if using a thermometer)

MATZO BALL SOUP:

- Gently pour soup into a pot
- Heat on medium-low heat for 10–15 minutes
- Stir gently
- Do not boil

PURPLE CABBAGE SALAD:

- No reheating needed
- Serve cold or at room temperature

STUFFED CHICKEN BREAST:

- Remove food from the refrigerator around 30 minutes before reheating
- Preheat oven to 350°F if not already preheated
- Keep in foil pan or place in an oven-safe dish
- Cover with aluminum foil
- Heat at 350°F for 15–20 minutes until hot in the center (165°F)

CARROT AND SWEET POTATO TZIMMES:

- Remove food from the refrigerator around 30 minutes before reheating
- Preheat oven to 350°F if not already preheated.
- Keep in foil pan or place in an oven-safe dish
- Cover with aluminum foil
- Heat at 350°F for 15–20 minutes until warm
- Stir halfway through reheating

FLOURLESS CHOCOLATE CAKE:

- Best served at room temperature
- Microwave each slice for 10–15 seconds if you prefer it warm

NOTES:

If reheating all 3 oven dishes at the same time (brisket, chicken and tzimmes) increase the reheating time by approximately 8-10 minutes; If reheating multiple meal packages you will likely need to extend reheating times even longer and/or raise the oven temperature to 375°F

These are suggested reheating methods but feel free to use whatever methods you prefer. **If using a microwave, please transfer foods to a microwave-safe container**

* The Maryland Department of Health recommends heating until the internal temperature reaches 165°F

From all of us here at Botanero... thanks once again! Enjoy your holiday and best wishes for a wonderful holiday season.