

C L E M E N T I N E

PASSOVER ITEMS INSTRUCTIONS FOR STORING, HEATING AND SERVING

BRAISED BEEF BRISKET

Keep refrigerated. Heat uncovered in a 375° oven for 15 minutes for the small, 15-25 minutes for large, 10-15 minutes per pound for orders of 2 lbs or more, or until hot and bubbly.

WHOLE ROASTED JIDORI CHICKEN

Keep refrigerated. Transfer to an ovenproof dish and heat uncovered in a 350° oven until hot and crispy (approximately 20 minutes). NOTE: **CONTAINER THAT THE CHICKEN COMES IN IS NOT OVENPROOF**

POACHED WILD KING SALMON

Refrigerate until ready to serve.

HONEY GLAZED CARROTS WITH PRUNES

Refrigerate until ready to use. Bake uncovered in a 350°F for 20 minutes or until hot throughout. Stir before serving to distribute glaze.

CLASSIC MATZO BALL SOUP

Refrigerate until ready to use. Heat in a saucepan over low heat until warm and bubbly.

HAROSET

Refrigerate until ready to serve. Serve cold or at room temperature.

CUCUMBER SALAD, CHOPPED ROASTED BEETS

Refrigerate until ready to serve.

ROASTED FINGERLING POTATOES

Keep refrigerated. Remove plastic cover and replace with aluminum foil. Heat covered in a 350° oven for 15 minutes. Remove foil and then heat uncovered for an additional 10 minutes or until hot throughout.

BABY GREENS SALAD, LOVELY GARDEN SALAD

Keep refrigerated until ready to serve. Toss with dressing right before serving and sprinkle in nuts (nuts are in Lovely Garden only). NOTE: you may not need to use all of the dressing provided – add gradually to avoid over-dressing.

ROASTED ASPARAGUS, GREEN GOODNESS, CRUNCHY BOK CHOY, SEASONAL FRUIT

Refrigerate until ready to serve.

CHOCOLATE TRUFFLE TORTE

Refrigerate until ready to serve.

COCONUT MACAROONS, CHOCOLATE MACARONS AND COCOA-ALMOND SPONGE CAKE

Store in a cool, dry place.