



SPRING HOLIDAY MEALS

Heating Instructions

ENTRÉES

LLANO SECO COOKED HAM, SLICED

Preheat oven to 350°F. Remove lid from oven-safe dish, cover slices with ham glaze and loosely cover with foil. Heat for 12–15 minutes, or until a thermometer inserted into the center reads 135°F.*

ROASTED LAMB WITH POMEGRANATE MOLASSES

Preheat oven to 250°F. Remove lid from oven-safe dish and place on center rack in oven. Heat for 10–12 minutes per pound, or until a thermometer inserted into the thickest section of the protein center reads 125°F or your desired degree of doneness.*

BRAISED BEEF BRISKET, SLICED

Preheat oven to 350°F. Remove lid from oven-safe dish and pour jus over brisket slices. Cover with aluminum foil and place on the center rack in oven. Heat for 12–15 minutes or until a thermometer inserted into the center reads 135°F.*

QUICHE

Heat oven to 300°F. Place in oven for 30 minutes, or until internal temperature reaches 145°F. Let stand for 5 minutes before cutting.

SIDES

ROASTED BABY POTATOES WITH HERBS or POTATO KUGEL

Preheat oven to 350°F. Remove lid from oven-safe dish, cover with aluminum foil and heat for 20–25 minutes or until a thermometer inserted into the center reads 135°F.

HERBED CARROTS or CARMELIZED BROCCOLI WITH ROASTED GARLIC

Preheat oven to 350°F. Remove lid from oven-safe dish and heat for 10–15 minutes or until a thermometer inserted into the center reads 135°F.

MATZOH BALL SOUP

Heat in saucepan on stovetop over medium–high heat to a boil; reduce heat and simmer for 3–5 minutes prior to serving.

CHAROSET or ASPARAGUS WITH PECORINO ROMANO

Best served at room temperature.

BEEF JUS

See heating instructions for *Braised Beef Brisket, Sliced*.

HAM GLAZE

See heating instructions for *Llano Seco Cooked Ham, Sliced*.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Reheating instructions are intended for serving foods immediately.*