

## Eatzi's Passover Menu Heating Instructions

Heating and serving your Passover feast from Eatzi's is simple and hassle-free. Follow the provided heating instructions to ensure all your dishes are ready to serve at the same time, whether at the table or on a buffet. Keep in mind that oven temperatures may vary, so use these instructions as a guide to achieve the best results with your oven.

- Preheat the oven to 350°F
- Place the item with the longest heating time in the oven first, adding each dish as the time difference passes
- Lay out serving bowls and platters in advance to quickly transfer food once it's hot and out of the oven

**Notes:**

- **Transfer food to oven-safe containers before heating**
- **If instructed to heat "covered," use aluminum foil as the cover**
- **Rotate items in the oven as you add new dishes by moving existing items to the front and placing new additions in the back**
- **Avoid stacking items. If stacking is necessary, rotate items to ensure they are not on top for the entire heating process.**
- **Keep the oven door closed to maintain a consistent temperature**

DISH	HEATING TIME AT 350°F	INSTRUCTIONS
<b>ENTRÉES</b>		
BBQ Brisket	30-35 minutes	Remove lid and add 1/4 cup of water to the pan. Cover with foil and heat on the middle oven rack for 30 minutes.
Oven Roasted Turkey Breast		Remove lid and add 1/4 cup of water to the pan. Cover with foil and heat on the middle oven rack for 20 minutes. Uncover and continue heating for 10-15 minutes, or until turkey is hot.
Rosewood Ranch Seared Wagyu Sirloin with Port Wine Demi-Glace		Remove the plastic lid and the Port Wine Demi-Glace. Add 1/2 cup of water to the pan, cover with foil, and heat in the oven for 30–35 minutes. Separately, heat the demi-glace in a saucepan on the stovetop over medium-low heat. Once the sirloin is heated, remove it from the oven and top with the warmed demi-glace. Do not microwave.
Herb Marinated Lamb Lollipops	20-25 minutes	Add 1/4 cup of water to the pan. Heat uncovered on the middle or top oven rack. Transfer lamb to a serving dish and spoon pesto over the top before serving.
Potato & Horseradish Crusted Salmon	10-15 minutes	Add 1/4 cup of water to the pan. Heat uncovered on the middle or top oven rack for 10 minutes. Uncover and continue heating for 5 minutes.
<b>SIDES &amp; SOUP</b>		
Garlic Roasted Broccoli	20-25 minutes	Remove lid and cover with foil. Heat on the middle oven rack for 10 minutes.
Spiced Baby Carrots		Uncover and continue heating for 5 minutes.
Potato Kugel		Place on a cookie sheet or oven-safe tray. Heat in the oven while keeping it wrapped in the paper.
Matzo Ball Soup	10 minutes on stovetop	Pour soup into a saucepan. Heat on the stovetop over medium-low heat, stirring occasionally. Bring to a gentle boil, then reduce to low heat and simmer.