

# WISE SONS PASSOVER REHEAT GUIDE 2025

## MATZO BALL SOUP

### Reheating Instructions

Carefully add the contents of the container to a small pot. Bring to a low simmer for 10-12 minutes, or until heated through.

### Plating Suggestion:

Serve in a medium bowl. Garnish with chopped fresh dill and fresh cracked pepper, if desired.



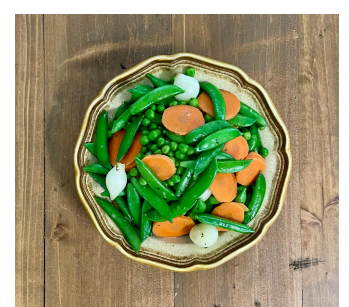
## SPRING VEGETABLES

### Reheating Instructions:

Heat in a saute or saucepan over medium-high heat for 5-8 minutes or until hot. Stir to melt butter and toss to coat.

### Plating Suggestion:

Serve in a medium shallow bowl or rimmed platter. Serves 6-8 persons depending on other dishes.



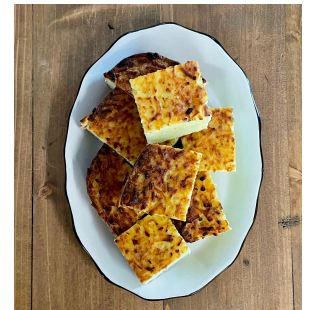
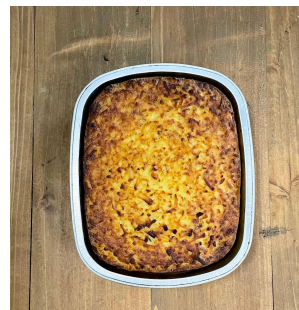
## POTATO KUGEL

### Reheating instructions:

Remove the lid, and cook uncovered at 400 degrees for 10-15 minutes. Remove from the oven and season lightly with kosher salt.

### Plating Suggestion:

Serve hot on a large warmed plate. Garnish with fresh chopped chives, cracked black pepper, and flake salt, if desired. Serves 6-8 persons depending on other dishes.



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## BRAISED BRISKET

### Reheating Instructions:

Remove the pre-sliced brisket from the vacuum-sealed bag and gently break it apart using your hands or tongs. Shingle the meat in an oven-safe dish, add jus and onions over the top, cover with foil, and reheat for 45 minutes at 400 degrees or until the tenderness is to your liking.

### Plating Suggestion:

Remove sliced brisket from oven-safe dish with tongs and shingle on a heavy serving platter. Ladle over jus from the cooking pan. Serve any remaining jus on the side in a bowl of a gravy boat. Garnish with freshly picked parsley leaves. Serves 8 with 4oz portions.



## HERB ROASTED CHICKEN

### Reheating instructions:

Remove the lid and add  $\frac{1}{4}$  cup water to the bottom of the pan. Roast in the oven for approximately 25 minutes at 400°F or until the skin turns golden brown and the chicken is heated through.

### Plating Suggestion:

If you would like, use a paring knife or kitchen shears to separate the breast/ wing from the leg/ thigh. The breast can then be cut into 3 pieces and the thigh and leg can be separated. Serve on a warm platter. This will serve 3-4 adults, depending on other dishes and appetites.

