



# HAPPY PASSOVER

Debbie, Chef Jennifer, Chef AJ, Chef Alysha, and Team Goddess

Preheat your oven. Times are approximate, and all items should be heated to an internal temperature of 165°F.				
MENU ITEM	FIRST/THEN	OVEN TEMP	COVERED/ UNCOVERED	TIME
Latkes	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	5–10 minutes
Lemon and Herb Crusted Salmon	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	5–10 minutes
Whole Roasted Chicken	First	375°F	Covered	15 minutes
	Then	375°F	Uncovered	10 minutes
Braised Beef Brisket	First	Room Temp	Covered	30 minutes
	Then	350°F	Covered	15–30 minutes
Matzo Crusted Chicken Schnitzel	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Spring Vegetable Pie	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Soups and Gravy	or	Microwave	Covered	30 sec – 1 min intervals
		Stove Top	Covered	until simmering
Tzimmes		350°F	Covered	15–20 minutes
Roasted Garlic Mashed Potatoes		350°F	Covered	15–20 minutes
Herb Roasted Potatoes		350°F	Uncovered	15–20 minutes
Brussels Sprouts	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	5–10 minutes
Grilled Asparagus, Green Beans, Roasted Carrots, Roasted Roots		350°F	Uncovered	15 minutes
Kugels	or	350°F	Uncovered	15–20 minutes
			Uncovered	enjoy at room temp

