



Passover 2021 Seder Menu





Chicken Matzo Ball Soup

Ingredients

1 whole Empire Kosher® Chicken or 1 package of Empire Kosher® Chicken Thighs or Leg Quarters
2 onions, halved
3 carrots, chopped
3 celery stalks, chopped
1 tablespoon salt
1 teaspoon ground pepper
parsley & dill (optional)
water (enough to cover all ingredients)
1 package matzo ball mix

Directions

Combine all ingredients and simmer for 2-6 hours. The longer you cook it, the better the flavor will be!

Follow matzo ball mix directions and add to soup.

Add fresh herbs before serving.



Pomegranate Glaze Turkey

Ingredients

Turkey: Empire Kosher® Turkey 12-14 lbs. ½ cup olive oil 1 tablespoon kosher salt 2 teaspoons garlic powder 1 teaspoon paprika 1 teaspoon ground pepper 1 teaspoon onion powder fresh thyme & rosemary (optional)	Glaze: 2 cups chicken broth ½ cup pomegranate juice ⅛ teaspoon salt ⅛ teaspoon pepper 4 tablespoons honey ½ teaspoon allspice
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Directions

Combine spices with oil and rub on turkey. Roast in oven for 4 hours at 350°F or until internal temperature reaches 165°F.

For Glaze: Heat chicken broth, pomegranate juice, salt and pepper in a skillet over medium-low heat and simmer until liquid is reduced by half. Add honey and allspice. Adjust salt and pepper to taste. Add sprigs of thyme and rosemary in the last ½ hour of baking and, using a pastry brush, apply glaze over turkey during last 15 minutes before done.



≡ Sweet & Spicy Cauliflower ≡

Ingredients

2 heads cauliflower florets
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon sugar
1 teaspoon paprika
¼ teaspoon cumin (optional)
⅛ teaspoon chili powder
¼ cup olive oil
salt & pepper to taste

Directions

Preheat oven to 400°F. Clean and cut up cauliflower. Try to keep florets medium size, as small pieces can burn. Wisk together all spices and oil and combine with florets. Bake florets on a sheet pan with parchment paper for 30 minutes, turning midway for even browning.



≡ Roasted Brussel Sprouts with Turkey Bacon ≡

Ingredients

1 lb fresh or frozen brussel sprouts*
¼ cup olive oil
1 package Empire Kosher® Turkey Bacon
salt & pepper to taste

Directions

Toss brussel sprouts with olive oil and season with salt and pepper. Bake at 400°F until lightly browned. Slice turkey bacon into small pieces, and sauté until crisp. Combine and serve.

* Note: Brussel sprouts must be checked for insects. Some brands offer pre-checked frozen.