

Passover Seder Dinner

Riverside Community Church

March 27, 2026

Menu & Recipes

Seder Items

Cermonial Items (Provided by Riverside)

Charoset (Provided by Riverside)

Black Olives & Dill Pickles (Provided by Riverside)

Stuffed Cucumbers



Main Dish & Sides

Roasted Chicken (Provided by Riverside)

Roasted Vegetables (Provided by Riverside)

Springtime Salad

Noodle Kugel

Vegetable Rice Pilaf



Desserts

Angel Food Cake & Strawberries

Flourless Chocolate Cake

Coconut and Chocolate Meringue Kisses

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Lox & Cream Cheese Stuffed Cucumbers

Ingredients:

- 2 cucumbers, large diameter
- 8 oz cream cheese, softened
- 8 oz sour cream
- 3 oz pkg smoked salmon, chopped into small pieces
- 2 Tbsp finely diced onion
- Juice of 1/2 lemon, seeds removed
- 1 bunch fresh dill, chopped
- 1 pinch garlic powder
- 1 pinch salt & fresh ground pepper



Directions:

1. Using a potato peeler, make stripes on the outside of each cucumber by peeling down the length of the cucumber, leaving every other section intact.
2. Cut off the ends of cucumber and slice into 1-inch rounds.
3. Using a melon baller, scoop out the seeds and inner flesh from the top 2/3's of each cucumber slice to create a tiny bowl in each piece of cucumber. (DO NOT scoop all of the way through.) Set aside.
4. In a bowl, combine equal parts cream cheese and sour cream.
5. Mix in salmon, onion, lemon juice, garlic, salt and pepper, combining thoroughly.
6. Transfer the mixture to a pastry bag with a star 8 tip.
7. Pipe the filling generously into each cucumber section.
8. Garnish with sprig of dill.

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Springtime Salad

Salad:

1 lb spring mix greens, torn into bite sized pieces
2 green onions, chopped
1 pint fresh strawberries, hulled and sliced
15 oz can mandarin oranges, drained
or 3 fresh mandarins, peeled and sectioned
1 tbsp fresh parsley, snipped



Dressing:

1/4 cup oil
2 tbsp vinegar
2 tbsp sugar
1/2 tsp each salt and pepper

Combine dressing ingredients. Toss with combined salad ingredients just before serving.

Noodle Kugel

Ingredients:

10 oz flat noodles, cooked and drained
1/2 cup butter (1 stick)
4 eggs
1 pint (2 cups) sour cream
1/2 cup milk
1 tsp vanilla
1 cup sugar
1/2 tsp salt
1 cup yellow raisins, soaked overnight in orange juice and drained (opt. ingredient)
3 tbsp cinnamon sugar



Directions:

In a 9x13" pan, melt the butter. Add the cooked noodles and toss them in the butter until they are completely coated.

Beat together the eggs, sour cream, milk, vanilla, sugar and salt until mixture is well blended.

Pour the egg mixture over the noodles and spread the noodles evenly in the pan. Sprinkle top with drained raisins and cinnamon sugar (raisins can also be mixed into noodle mixture).

Bake in oven at 350 degrees for 1 hour. Cut into squares and serve warm.

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Vegetable Rice Pilaf

Ingredients:

1 1/2 cups rice, uncooked
1/4 cup butter
3 1/4 cups chicken broth
1/2 medium onion, finely diced
1 medium carrot, diced
1 stalk of celery, chopped
2 tbsp fresh parsley, chopped
1 tsp salt
1/4 tsp black pepper
1 lemon (optional)

Directions:

In a large bowl, rinse rice with cold water. Stir with your hands to remove surface starch. Drain through a fine-mesh strainer and rinse again.

Heat the butter in a large, heavy-duty saucepan over medium heat. Add the onion, carrot, and celery and sauté for 3-4 minutes.

Add the rice and cook, stirring, until it is lightly browned and smells nutty, about 5 minutes.

Stir in the broth, parsley, salt, and pepper and bring to a boil. Immediately lower the heat to a gentle simmer. Cover and cook until all of the liquid is absorbed, about 20-30 minutes.

Remove the pan from the heat, uncover, and lay a folded kitchen towel over the pan, and cover again to hold the towel in place. Let the rice rest for about 5 minutes.

If desired, squeeze lemon juice over pilaf then stir to incorporate.

Remove the lid and towel, fluff the rice with a fork, and serve.

Angel Food Cake

One angel food cake (homemade, from mix, or from bakery)

Slice into 12ths

Fresh strawberries, washed and sliced

Whipped cream (fresh, squirt can, or frozen)

Strawberry glaze (purchased or homemade)



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Flourless Chocolate Cake

Ingredients:

1 cup (2 sticks) unsalted butter, cut into pieces, plus more for the pan

1/4 cup unsweetened cocoa powder, plus more for the pan

1 1/4 cups heavy cream

8 ounces bittersweet chocolate, chopped

5 large eggs

1 cup granulated sugar

1/2 cup crème fraîche or sour cream

1/4 cup confectioners' sugar, plus more for dusting

Directions:

Heat oven to 350° F. Butter a 9-inch springform pan and dust with cocoa powder.

In a medium saucepan, heat the butter with 1/4 cup of the heavy cream over medium-low heat until the butter is melted. Add the chocolate and stir until melted and smooth; remove from heat.

In a medium bowl, whisk together the eggs, granulated sugar, and cocoa powder; whisk in the chocolate mixture.

Transfer the batter to the prepared pan and bake until puffed and set, 35 to 40 minutes. Let cool in the pan for 1 hour. Run a knife around the edge of the cake before unmolding.

Using an electric mixer, beat the remaining 1 cup of heavy cream with the crème fraîche and confectioners' sugar until soft peaks form. Dust the cake with confectioners' sugar and serve with the whipped cream.

Coconut Meringue Kisses

Ingredients:

14 oz sweetened shredded coconut

1 tsp vanilla extract

1/4 tsp salt

14 oz sweetened condensed milk

2 egg whites, room temperature



Directions:

Preheat oven to 325F. Combine coconut, milk and vanilla in large bowl. Whip egg whites and salt on high speed until med-firm peaks form. Fold the egg whites into the coconut mixture.

Drop the batter onto sheet pans lined with parchment paper using about 2 tsp per scoop. Bake 25-30 minutes, until golden brown. Cool and serve.

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Chocolate Meringue Kisses

Ingredients:

4 large egg whites, at room temperature

¼ teaspoon cream of tartar

½ cup sugar

½ cup confectioners' sugar

¼ cup unsweetened cocoa

Directions:

Preheat oven to 225°F. Line 2 large rimmed cookie sheets with parchment paper.

Place egg whites in a clean dry bowl and beat with an electric mixer on medium-high speed until foamy. Add cream of tartar, increase speed to high and whip until mixture forms soft peaks. Gradually add granulated sugar and continue beating until whites are stiff and shiny.

In a separate bowl, sift confectioners' sugar with cocoa to blend. Working in thirds, sprinkle cocoa mixture over egg whites and gently fold in until thoroughly incorporated. Transfer to a large ziplock bag. Seal bag, pinching out excess air. Snip off a small piece of one bottom corner of bag. Pipe out meringues through hole onto cookie sheets, forming small "kisses," about 2 inches in diameter. Bake for 1 hour, until meringues are firm and dry. Turn oven off and let meringues sit in oven for 15 minutes.

Let meringues cool on sheets on wire racks, then gently peel kisses off parchment paper. Store at room temperature in an airtight container.