

Main Dishes

Chicken Marbella

1. Preheat oven to 325°F.
 2. Remove lid and cover dish with foil.
 3. Place in the oven and heat for about 45 minutes.
 4. Serve and enjoy!
- Total time may vary depending on amount of chicken.
Heat to 160°F.*

Lemon Pepper Salmon

Best served at room temperature

OR

1. Preheat oven to 250°F.
2. Add 1-2 tablespoons of water or stock to baking dish and cover with foil.
3. Heat for 15 minutes or until heated through.

Red Wine Braised Brisket

1. Preheat oven to 325°F.
 2. Remove plastic lid and cover with foil.
 3. Place in oven and heat for about 35-45 minutes.
 4. Serve and enjoy!
- Total time may vary and depends on the amount of brisket. Heat to 160°F.*

Side Dishes

Please allow time for items to come to room temperature before heating (approximately 30 minutes). Before heating, **remove plastic lids from oven-safe containers**. For best results, cover items with foil and place containers on the middle rack of oven to distribute heat evenly. Stir items thoroughly before and after heating, and season to taste. Multiple items in oven will require longer heating time.

Matzo Ball Soup

Place in a saucepan and reheat on the stovetop over medium heat until hot and matzo balls are soft in the center and heated through.

Tzimmes & Roasted Potatoes

To reheat and serve warm, preheat oven to 350°F. Heat for 25-30 minutes, or until items reach desired temperature.

Roasted Chicken

1. Preheat oven to 350°F.
 2. Remove roasted chicken from packaging and place chicken in an oven-safe dish. To keep the chicken moist, pour chicken broth (provided) in the bottom of the dish. Cover the dish with foil and place it in the oven.
 3. Let the chicken roast for approximately 25 minutes. Remove the foil and let roast for an additional 5 minutes to crisp up the skin.
- Total time may vary depending on amount of chicken. Heat to 160°F.*

Roasted Asparagus

Best served at room temperature

OR

1. Preheat oven to 450°F.
2. Drizzle with a little olive oil and place on baking sheet uncovered in oven for 4-5 minutes.
3. Season to taste.

Chopped Chicken Liver

GLUTEN-FREE

Chicken liver, onion, chicken fat (schmaltz), hard boiled eggs, parsley, salt, pepper.

Allergens: Egg

Matzo Ball Soup

Chicken broth, carrots, celery, onions, matzo balls, fresh dill, salt.

Allergens: Egg, Wheat

Gefilte Fish

Halibut, Salmon, matzo meal, dill, sugar, salt, lemon zest, pepper, eggs, carrots, yellow onion, dry white wine, parsley, thyme, peppercorns, fennel seeds, bay leaves, carrots.

Allergens: Egg, Wheat, Fish

Haroset

VEGETARIAN, GLUTEN-FREE

Apples, medjool dates, walnuts, concord grape juice, honey, cinnamon.

Allergens: Tree nuts

Red Wine Sliced Braised Brisket

GLUTEN-FREE

Brisket, salt, pepper, canola/olive blend, shallots, celery, garlic, thyme, Manischewitz Concord Grape Wine, chicken stock, bay leaves.

Lemon Pepper Salmon

GLUTEN-FREE

Salmon, spices, salt, pepper.

Allergens: Fish

Chicken Marbella

GLUTEN-FREE

Olive oil, red wine vinegar, prunes, green olives, capers, bay leaves, garlic, oregano, salt, black pepper, chicken, white wine, brown sugar, parsley.

Whole Roasted Chicken

GLUTEN-FREE

Chicken, spices, salt, pepper.

Tzimmes

VEGETARIAN, GLUTEN-FREE

Sweet potatoes, carrots, dried apricots, orange juice, lemon juice, water, honey, orange zest, brown sugar, cinnamon, salt, parsley.

Roasted Asparagus

VEGAN, GLUTEN-FREE

Asparagus, lemon zest, canola/olive oil blend, almonds, salt, pepper.

Allergens: Tree nuts

Roasted Potatoes

VEGAN, GLUTEN-FREE

Fingerling potatoes, canola olive oil blend, salt, pepper, rosemary.

Broccoli'buleh

VEGAN, GLUTEN-FREE

Green cabbage, broccoli, cauliflower, canola/olive oil blend, kale, hot sweet peppers (peppers, water, sugar, ascorbic acid, calcium chloride), garlic sauce (canola oil, garlic, lemon juice, salt), lemon juice, Italian parsley, salt, pepper, mint, dill.

Chocolate Flourless Cake

GLUTEN-FREE

Almonds, semi-sweet chocolate (sugar, chocolate liquor, cocoa butter, dextrose, soy lecithin), sugar, unsalted butter (cream (milk)), eggs, salt, lemon juice, organic powdered sugar (organic sugar, organic tapioca starch).

Allergens: Tree nuts, soy, milk, egg

Coconut Macaroons

GLUTEN-FREE

Sweetened coconut (coconut sugar, water, propylene glycole, salt, sodium metabisulfite), liquid eggs, cane sugar, guittard chocolate) sugar, unsweetened chocolate, cocoa butter, milk fat (butter), sunflower lecithin, vanilla), unsweetened coconut, pure vanilla, kosher salt.

Allergens: Milk, eggs, tree nuts

Jumbo Macaron

GLUTEN-FREE

Almond flour (nuts), powdered sugar (sugar, cornstarch), egg whites (egg whites, triethyl citrate), granulated sugar, passion fruit purée, marionberries, butter (milk, natural flavor), cream of tartar, cornstarch, lemon juice, vanilla extract, salt.

Allergens: Milk, egg, tree nut