

## Main Dishes

### CHICKEN MARBELLA

Preheat oven to 325°F. Place the chicken and juices in a casserole dish & cover entire dish with foil. Place in the oven and heat for about 45 minutes. Total time may vary depending on amount of chicken. Heat to an internal temperature of 165°F.

### BRAISED BEEF BRISKET

Preheat oven to 325°F. Bring brisket to room temperature. Place brisket in casserole dish, and add brisket sauce over the brisket to prevent from drying out. Cover with foil. Place in oven and heat for about 35 minutes. Total time may vary and depends on the size of brisket. Heat to an internal temperature of 165°F.

### ROASTED SALMON ON CEDAR PLANK

Best served at room temperature. Remove from refrigerator approximately 1 hour before serving.

## Side Dishes

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. Multiple items in oven will require longer heating time.

### POTATO LATKES

Preheat oven to 375°F. Lay latkes out in single layer on sheet tray. Cook for about 6 minutes until heated through.

### 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.

### SWEET POTATO & APRICOT TZIMMES

Preheat oven to 350°F. Heat for 25-30 minutes, or until food reaches desired temperature.

### ROASTED CARROTS WITH CANDIED PECANS

To reheat and serve warm, preheat oven to 350°F. Heat for 15-20 minutes, or until vegetables reach desired temperature.

### ROASTED ASPARAGUS

Best served at room temperature  
**OR**

1. Preheat oven to 350°F.
2. Drizzle with a little olive oil and place on baking sheet uncovered in oven for 5-6 minutes.