

Main Dishes

Spring Leg of Lamb

1. Preheat oven to 425°F.
2. Remove lamb from plastic and place in tin foil container or other baking dish.
3. Heat uncovered for 15-20 minutes until outside is crisp and inside is warm throughout.

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 165°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.

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.

Beet Borscht Soup

1. Place in saucepan and reheat on the stovetop over medium heat until heated through.

Matzoh Ball Soup

1. Remove matzoh balls from broth and simmer in water 5-10 mins.
2. Microwave broth 2-3 mins or warm on stovetop.
3. Combine and enjoy.

Roasted Potatoes

1. Preheat oven to 350°F.
2. Heat for 20-30 minutes, or until items 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.
3. Season to taste.

Potato Kugel

1. Preheat oven to 350°F.
2. Heat uncovered for 20-30 minutes or until kugel is hot throughout.

Beet Borscht Soup

GLUTEN-FREE

Red beets, red cabbage, red onions, butter (milk), caraway, garlic, bay leaves, salt, pepper, thyme, chili flake, walnuts, sour cream (milk), extra virgin olive oil, red wine vinegar. **Allergens: Milk, tree nuts (walnut)**

Charoset

VEGAN, GLUTEN-FREE

Apples, walnuts, wine, cinnamon, honey, salt. **Allergens: Tree nuts (walnuts)**

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.

Chopped Chicken Liver

GLUTEN-FREE

Chicken liver, schmaltz, onion, chili powder, cayenne, garlic, paprika, egg, gribenes (chicken skin).

Allergens: Egg

Crunchy Spring Salad

VEGAN, GLUTEN-FREE

Peas, sugar snap peas, radish, oil blend (canola oil, olive oil) carrots sliced, almonds, garlic sauce (fresh garlic, vegetable oil, olive oil, salt, natural citric acid) lemon juice, salt, spices, tarragon, black pepper

Allergens: Tree nuts (almonds)

Gefilte Fish

Salmon, tilapia, rock fish, carrot, celery, onion, matzoh meal (wheat), gelatin, fish stock, spices.

Allergens: Wheat, fish

Lemon Pepper Salmon

GLUTEN-FREE

Salmon, spices, salt, pepper.

Allergens: Fish

Maror (Beet Horseradish)

VEGAN, GLUTEN-FREE

Beets, vinegar, spices, horseradish root, sugar.

Matzoh Ball Soup

Chicken, dill, carrots, eggs, oil, water, matzo meal, ginger, dill, parsley, spices (onion, garlic, pepper, nutmeg).

Allergens: Egg, Wheat

Potato Kugel

GLUTEN-FREE

Potato, potato flakes, potato starch, onion, egg, garlic powder, salt, pepper, canola oil.

Allergens: Egg

Roasted Asparagus

VEGAN, GLUTEN-FREE

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

Allergens: Tree nuts

Roasted Tri-Colored Potatoes

VEGAN, GLUTEN-FREE

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

Spring Leg of Lamb

Lamb, soy sauce, ginger root, garlic, herbs, spices, canola and olive oil.

Allergens: Soy

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

Macarons

GLUTEN-FREE

Animal Cracker:

Sugar, blanched almond flour, eggs, milk, sugar, cornstarch, confecturer's glaze, carnauba wax, yellow 5, red 3, blue 1, red 40, yellow 6, blue 2, water, propylene glycol, gum, sodium benzoate, citric acid, salt, vanilla, FD&C blue 2, red 3, titanium dioxide.

Pistachio:

Sugar, blanched almond flour, eggs, milk, pistachios, salt, FD&C blue 1, blue 2, red 3, red 40, yellow 5, titanium dioxide.

Lemon:

Sugar, blanched almond flour, eggs, milk, lemon juice/zest, salt, FD&C blue 1, blue 2, red 3, red 40, yellow 5, titanium dioxide.

Raspberry:

Sugar, blanched almond flour, eggs, milk, frozen raspberries, salt, FD&C blue 1, blue 2, red 3, red 40, yellow 5, titanium dioxide.

Blueberry:

Sugar, blanched almond flour, eggs, milk, frozen blueberries, salt, FD&C blue 1, blue 2, red 3, red 40, yellow 5, titanium dioxide.

Allergens for all macarons:

Milk, Egg, Tree Nuts

Coconut Macaroons

GLUTEN-FREE

Sweetened condensed milk (milk, sugar), sweetened coconut (tree nuts) (desiccated coconut, sugar, water, corn starch, propylene glycol, salt, sodium metabisulfite), coconut (tree nuts), egg whites, semi-sweet chocolate (cane sugar, unsweetened chocolate, cocoa butter, whole milk powder, soy lecithin, vanilla extract) vanilla extract (vanilla bean extract in purified water), salt.

Allergens: Milk, eggs, soy, tree nuts (coconut)