

FULLY COOKED ITEMS
Reheating Instructions
HANUKKAH 2023

ZUPAN'S
— MARKETS —

Main 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**. If item is not in a foil container, transfer to baking dish. For best results place items on the middle rack of oven to distribute heat evenly. Multiple items in oven will require longer heating time. All items should be heated to a temperature of 165°F.

Braised Beef Brisket or Chicken Marbella

1. Preheat oven to 350°F.
 2. Cover with heat-safe lid or foil.
 3. Bake covered for 45 minutes to 1 hour.
 4. Serve and enjoy!
- Total time may vary depending on amount.

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.

Matzoh 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

1. Preheat oven to 350°F.
2. Heat for 20-30 minutes, or until items reach desired temperature.
3. Sprinkle with sesame crumble after cooking.

Sweet Noodle Kugel

Best served at room temperature

OR

1. Preheat oven to 350°F.
2. Cover and heat for 30 minutes, or until item reaches desired temperature.
3. Remove cover for last 10 minutes to get the top crisp.

Potato Latkes

1. Preheat oven to 350°F.
2. Spray or brush sheet tray with oil.
3. Lay latkes out in single layer on sheet tray.
Cook for about 4-6 minutes until heated through

Pan:

1. Heat oiled pan over medium-high heat.
2. Place latkes in pan in single layer and cook for 2-3 minutes.
3. Flip and cook for an additional 2-3 minutes.
4. Latkes should be sizzling when done.

Main Dishes

Braised Beef Brisket

GLUTEN-FREE

Beef brisket, cola (carbonated water, high fructose corn syrup, caramel color, phosphoric acid, natural flavors, caffeine), apple cider vinegar, garlic, ginger, onion, carrot, tamar (soybeans, salt, sugar), red wine, honey, dijon, clove, ketchup (tomatoes, distilled vinegar, sugar, salt, onion powder, natural flavor), soy.

Allergens: Soy

Chicken Marbella

GLUTEN-FREE

Bone-in chicken, prunes, green olives, olive oil/canola blend, capers, red wine, bay leaves, garlic, oregano, brown sugar, parsley, salt, pepper.

Lemon Pepper Salmon

GLUTEN-FREE

Salmon, lemon pepper, spices, salt, pepper.

Prepared Foods

Potato Latkes

VEGETARIAN

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

Allergens: Wheat, Egg

Matzoh Ball Soup

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

Allergens: Wheat, Egg

Applesauce

VEGAN, GLUTEN-FREE

Apples, water, salt, lemon juice, sugar.

Chopped Chicken Liver

GLUTEN-FREE

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

Allergens: Egg

Herbed Labneh

GLUTEN-FREE, VEGETARIAN

Yogurt (milk), dill, salt.

Allergens: Milk

Broccoli'bouleh

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.

Tzimmes

GLUTEN-FREE, VEGETARIAN

Carrots, sweet potatoes, prunes, apricots, orange juice, brown sugar, turmeric, honey, garlic powder, salt, corn starch.

Sweet Noodle Kugel

VEGETARIAN

Egg noodles (durum wheat semolina, durum wheat flour, eggs), eggs, cream cheese (pasteurized milk and cream, whey protein concentrate, whey, salt, carob bean gum, natamycin, Vitamin A palmitate, cheese culture), sour cream (milk), cream (milk), sugar, milk, vanilla extract, cinnamon, salt, corn flakes (corn, sugar, salt, barley malt extract), butter, brown sugar, raisins.

Allergens: Milk, Egg, Wheat

Desserts

Chocolate Raspberry Rugelach

Unsalted butter (pasteurized cream), cream cheese (milk, cream, cheese culture, salt, guar gum, carob bean gum, xanthan gum), wheat flour, Semi-sweet chocolate (cane sugar, chocolate, sugar, cocoa butter, milk powder, soy lecithin, vanilla extract), raspberry jam (raspberries, sugar, corn syrup, fruit pectin, citric acid), breadcrumbs (wheat flour, cane sugar, yeast), Kosher salt.

Allergens: Milk, Egg, Wheat, Soy

Apricot Almond Rugelach

Unsalted butter (pasteurized cream, natural flavorings), cream cheese (pasteurized milk and cream, cheese culture, salt, guar gum, carob bean gum, xanthan gum), unenriched wheat flour, Apricot preserves (apricots, corn syrup, sugar, fruit pectin, citric acid), almonds, breadcrumbs (wheat flour, cane sugar, yeast, salt), Kosher salt.

Allergens: Milk, Egg, Tree Nuts (almonds), Wheat

Sesame Challah

Unenriched wheat flour, water, eggs, expeller pressed canola oil, honey, sugar, Kosher salt, sesame seeds, yeast citric acid.

Allergens: Wheat, Egg

Challah

Unenriched wheat flour, water, eggs, expeller pressed canola oil, honey, sugar, Kosher salt, yeast, citric acid.

Allergens: Wheat, Egg

Chocolate Babka

Unenriched wheat flour, unsalted butter (pasteurized cream, natural flavorings), Semi-sweet chocolate (cane sugar, unsweetened chocolate, sugar, cocoa butter, whole milk powder, soy lecithin, vanilla extract), whole milk, eggs, cocoa powder, yeast, Kosher salt.

Allergens: Wheat, Milk, Egg, Soy