

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.

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 simmer over low heat until hot and matzo balls are soft in the center and heated through.

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. 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.