FULLY COOKED ITEMS

Reheating Instructions

HANUKKAH 2026

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 (chicken) and 45 minutes to 1.5 hours (brisket).
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.

Potato Knish

1. Preheat oven to 350°F.
2. Place knish onto a baking sheet and heat for 20-30 minutes or until golden brown and warm throughout.

Ingredients

HANUKKAH 2026

ZUPAN'S MARKETS

Main Dishes

Braised Beef Brisket
GLUTEN-FREE
Beef Brisket (beef, salt, pepper), canola oil, yellow onions, carrots, celery, garlic, red wine, crushed tomatoes, ketchup, thyme, bay leaves.

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.

Salmon
GLUTEN-FREE
Salmon, pomegranate molasses, za'atar.
Allergens: Sesame

Prepared Foods

Potato Latkes
VEGETARIAN
Fresh Potatoes, Cracker Meal (Wheat Flour), Fresh Onions, Water, Canola Oil, Egg Whites, Whole Eggs, Salt, White Pepper.
Allergens: Egg, Wheat

Potato Knish
Pastry dough; flour (bleached wheat flour (niacin, reduced iron, thiamin mononitrate, riboflavin and folic acid), malted barley flour, potassium bromate, butter, water, liquid eggs (whole eggs, citric acid, salt, cream of tartar coated with: sesame seeds; Filling; potato, butter, water, liquid egg.
Allergens: Milk, Egg, Wheat, Soy, Sesame

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

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

**Gluten-free items not created in a gluten-free facility.*