



Rosh Hashanah To-Go Heating Instructions

Chopped Liver

Keep cold until ready to serve. This item is ready to eat as is.

Matzo Ball Soup

Empty soup and matzo balls in a pot and heat until hot. Make sure you don't overcook as liquid will dissipate.

Cinnamon Apple Noodle Kugel

Preheat oven to 350. Place kugel in hot oven and heat for 25-30 minutes or until hot.

Garlic Green Beans

Preheat oven to 350. Place green beans into hot oven covered and heat for 10-15 minutes or until hot. Stir halfway through.

Holiday Roasted Vegetables

Preheat oven to 350. Place vegetables in hot oven keep covered and heat for 20-25 minutes or until hot. Stir halfway through.

Chicken Tenders

Preheat oven to 350. Place tin in hot oven and heat for 10 minutes. Uncover for the last 5 minutes or until hot. Turn once.

Mashed Potatoes

Preheat oven to 350. Keep covered and place tin in hot oven covered and heat for approximately 20-25 minutes or until hot.

Braised Short Ribs half rack or whole

Preheat oven to 300. Add 1 cup of water or any broth in bottom of pan. Cover meat and cook for 45 minutes.

Stuffed Apricot Glazed Chicken Breast Meal and Ala Carte

Preheat oven to 350. Place chicken into hot oven cover and heat for 25-30 minutes or until chicken is hot. Internal (inside) temperature should be at 145 degrees.

Pomegranate Salmon Meal and Ala Carte

Preheat oven to 350. Place chicken into hot oven and heat for 10-12 minutes or until salmon is hot.



Sliced Brisket Meal and Ala Carte

Preheat oven to 350. Place brisket into hot oven and heat for 15-20 minutes or until hot for 1-2 lbs. Heavier order will take longer heating time.

Vegetable Tangine Meal and Ala Carte

Preheat oven to 350. Place mushroom into hot oven and heat for 15-20 minutes or until mushroom is soft

Apple Crumble

This item can be served at room temperature. If you wish to serve it warm – preheat oven to 350 and warm until desired temperature