

ENTRÉES

All entrées are fully cooked and can be heated in the container they came in or moved to an oven-safe baking dish. Note: All items will be refrigerated and will require heating. Preheat your oven to 350°F; all times are approximate.

Beef Brisket

Remove from the fridge to bring to room temperature (at least 30 minutes). Place in oven, covered, for 15–30 minutes. The time will vary based on the amount of brisket in the pan.

Whole Amish Chicken

Preheat oven to 375°F. Place in oven, covered, for 15 minutes. Then remove cover and bake for an additional 10 minutes to get crispy.

Chicken Marbella

Place in oven, covered, for 20 minutes, or until heated through.

Grilled Salmon Fillet

Place in oven, uncovered, on a sheet pan for 10 minutes.

Meatballs (Meat + Vegan) + Latkes

Place in oven, covered, for 20 minutes until warmed through.

SIDES

Tzimmes

Place in oven, covered, for 15–20 minutes, or until heated through.

Mashed Potatoes

Place in oven, covered, for 15–20 minutes, or until heated through. These can also be warmed on a medium low heat in a saucepan on the stove, stirring occasionally and gently for 5–10 minutes. Adjust consistency as desired.

Herb Roasted Potatoes

Place in oven, uncovered, for 10–15 minutes, or until heated through and the outsides are crispy.

Grilled Asparagus + Roasted Carrots + Haricot Verts + Roasted Root Vegetables

Place in oven, uncovered, for 7–10 minutes, or until heated through.

Kugels

Place in oven, uncovered, for 20 minutes, or until heated through. Also enjoyed at room temperature.

Apple and Plum Crisp

Heat in oven 20–25 minutes until warm and golden.