



HANUKKAH SAMEACH

May your candles burn bright this season!

Debbie, Chef AJ, Camille and Team Goddess

Preheat your oven to 350°F. Times are approximate, and all items should be heated to an internal temperature of 165°F.

MENU ITEM	FIRST/THEN	OVEN TEMP	COVERED/ UNCOVERED	TIME
Latkes		350°F	Uncovered	20 minutes
Butternut Squash Risotto Cakes		350°F	Covered	5–10 minutes
Chicken Marbella	First	350°F	Covered	15–20 minutes
	Then	350°F	Uncovered	5 minutes
Braised Short Ribs		350°F	Covered	20–25 minutes
Butternut Squash Ravioli	First	350°F	Covered	15–20 minutes
	Then	350°F	Uncovered	5 minutes
Roasted Free Range Chicken Breast		350°F	Covered	5–10 minutes
Maple Glazed Salmon		350°F	Uncovered	5–8 minutes
Cider Roasted Brussels Sprouts		350°F	Uncovered	15–20 minutes
Green Beans Almondine		350°F	Uncovered	5–10 minutes
Potatoes Au Gratin	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Olive Oil Mashed Potatoes		350°F	Covered	15–20 minutes
Roasted Carrots and Parsnips	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	5–10 minutes
Noodle Kugel		350°F	Covered	15 minutes
Soups	Stovetop	Simmer	Covered	5–10 minutes
Gardener's Pie		350°F	Uncovered	15-18 minutes