

# market hall **FOODS**

Oakland: 5655 College Avenue, (510) 250-6005 • Berkeley: 1786 Fourth Street, (510) 250-6004

## Passover Menus 2023 – Heating Instructions

### COOK'S NOTES

- **Most items on our menu are ready to eat at room temperature.** You may also enjoy them heated up, following the oven/stovetop heating instructions for each.
- **Alternatively, most items reheat very well in the microwave.** Be sure to stir halfway through heating.
- **Specific heating times will vary** depending on portion size, temperature of food prior to heating, oven temperature and accuracy of temperature. Please keep these considerations in mind while heating.

### **Matzoh Ball Soup**

Bring to a gentle simmer in a covered saucepan.

### **Savory Kugel**

Bring to room temp. Heat, covered, in a 350°F oven for 15–30 minutes (depending on size of kugel), until warmed through. Uncover and heat 5 minutes more.

### **Grilled Asparagus**

Sauté quickly over high heat in a nonstick pan.

### **Slow-Cooked Brisket**

Bring to room temperature. Wrap in foil and heat in a 375°F oven for 12–15 minutes (for a one pound portion). Adjust heating time according to size of portion.

### **Braised Chicken with Spring Vegetables**

Bring to room temperature. Heat, covered, in a 375°F oven for 15-20 minutes (for a one pound portion). Adjust heating time according to size of portion.

### **Grilled Salmon**

Best enjoyed at room temperature. To heat, bring to room temperature, wrap in foil and warm in a 375°F oven for 12–15 minutes.