

# market hall **FOODS**

Oakland: 5655 College Avenue, (510) 250-6005

## Passover Menu 2026 — 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 dish.
- **Alternatively, most items reheat very well in the microwave.** Be sure to stir food halfway through heating.
- **Bring food to room temperature before heating.**
- **Specific heating times will vary** depending on portion size, temperature of food prior to heating, oven type and accuracy of temperature. Please keep these considerations in mind when heating.

### MENU ITEMS

#### **Matzoh Ball Soup**

Bring to a gentle simmer in a covered saucepan.

#### **Vegetable and Mushroom Kugels**

Bring to room temperature. Cover and heat in a 350°F oven for 15–45 minutes (depending on size of kugel), until warmed through. Uncover and heat 5 minutes more.

#### **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. Cover and heat 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 10 – 15 minutes.

**Schmaltzy Potatoes**

Heat in a 375°F oven for 10 – 15 minutes.

**Grilled Asparagus**

Sauté over high heat in a nonstick pan stirring constantly for 1 – 2 minutes.

**Honey-Roasted Carrots**

Cover and heat in a 375°F oven for 10 – 15 minutes.

**Rice Pilaf with Spinach, Raisins & Feta**

Cover and warm in a 350°F oven for 12 – 15 minutes. A microwave will also work nicely here.