

market hall **FOODS**

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

Chanukah Menu 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 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

Sauteed Chard & Kale

Cover and heat in a 350° oven for 10–15 minutes, or in a nonstick pan over medium heat.

Chicken with Preserved Lemons & Olives

Bring to room temperature. Cover and heat in a 350° oven for 15–20 minutes for a one-pound portion. May be microwaved on medium for 4–6 minutes. Stir, and microwave for an additional 30 seconds. Adjust heating time according to portion size.

Chickpea & Butternut Squash Tagine

Bring to room temperature. Cover and heat in a 350° oven 12–15 minutes for a one-pound portion. Adjust heating time according to portion size.

Couscous with Herbs & Fried Shallots

May be microwaved on high for 2–3 minutes. For oven heating, warm for 10–12 minutes in a 350° oven. Adjust heating time according to the size of the portion.

Meema's Noodle Kugel / Autumn Vegetable Kugel

Cover and heat in a 350° oven for 15–45 minutes, depending on size of kugel, until warmed through.

Potato Latkes

Heat in a single layer in a 425° oven for 8–10 minutes.

Matzoh Ball Soup

Bring to a gentle simmer in a covered saucepan.

Grilled Salmon

Serve at room temperature or warm. To warm, cover and heat in a 350° oven for 10–12 minutes.

Wild Mushroom Rice Pilaf

May be microwaved on high for 2–3 minutes. For oven heating, warm for 10–12 minutes in a 350° oven. Adjust heating time according to the size of the portion.