

market hall **FOODS**

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

Chanukah Menu 2024 – 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

Chicken with Preserved Lemons & Olives

Bring to room temperature. Cover and heat in a 350°F oven for 15–20 minutes for a one-pound portion. Adjust heating time according to portion size.

Chickpea & Butternut Squash Tagine

Bring to room temperature. Cover and heat in a 350°F oven 12–15 minutes for a one-pound portion. Heat in microwave on high for 3-5 minutes. Adjust heating time according to portion size.

Couscous with Crispy Shallots

Warm for 10–12 minutes in a 350°F oven. Adjust heating time according to the size of the portion. Heat in microwave on high for 2–3 minutes.

Meema's Noodle Kugel / Vegetable Kugel

Cover and heat in a 350°F oven for 20–25 minutes (45–50 minutes for an extra large size tray). Uncover and heat 5 minutes more.

Potato Latkes

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

Matzoh Ball Soup

Bring to a gentle simmer in a covered saucepan. Heat in microwave on high for 3–5 minutes or until warmed through.

Grilled Salmon

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

Wild Mushroom Rice Pilaf

Warm for 10–12 minutes in a 350°F oven. Heat in microwave on high for 1-2 minutes. Adjust heating time according to the size of the portion.