

# market hall **FOODS**

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

## Chanukah Menu 2021 – 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

#### TRADITIONAL BITES

##### **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.

##### **Meema's Noodle Kugel or Vegetable Kugel**

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

## MAIN COURSES

### **Grilled Salmon**

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

### **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.

### **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.

## SIDES

### **Couscous**

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.

### **Sauteed Chard & Kale**

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