

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.