



# ROSH HASHANAH

## REHEATING & SERVING INSTRUCTIONS

Our dishes are prepared to be easily reheated in the oven, on the stove top, or in a microwave. Oven times may vary based on oven type, accuracy of temperature, and amount of food being reheated. When using the microwave, remember that it requires quite a bit of attention.

<b>PRELIMINARY INSTRUCTIONS</b>	<b>STIR FREQUENTLY</b>	Set the timer, but make sure you are stirring frequently. Microwaves heat quickly but unevenly - without stirring frequently you'll have cold spots as well as overcooked areas.
	<b>BE CAREFUL!</b>	The microwave heats things FAST, including the container. Be extra careful when handling foods being reheated in a microwave.
	<b>AVOID A MESS</b>	Cover soups and gravies - we recommend covering them loosely while reheating. They quickly begin to spatter and can burn you quite easily. Use a microwave cover - parchment paper or a folded paper towel will do the job.

<b>ENTREES</b>	<b>ALL NATURAL ROASTED TURKEY BREAST</b> SERVES 2   SERVES 6  <b>ALL NATURAL NIMAN RANCH BEEF BRISKET</b> SERVES 2   SERVES 6	<b>SMALL ENTREES</b> <b>OVEN:</b> Preheat oven to 325°F. These entrees come in oven safe packaging. Remove lid and cover with foil. Heat for approximately 15-20 minutes or until heated through. Remove lid and continue cooking for 5-10 minutes. <b>LARGE ENTREES</b> <b>OVEN:</b> Preheat oven to 325°F. Leave lid on aluminum container, heat for approximately 20-30 minutes or until heated through. Remove lid and continue cooking for 5-10 minutes.
	<b>APRICOT CHICKEN</b>	
	<b>WHOLE ROASTED BEEF TENDERLOIN</b> USDA CHOICE SERVES 10	<b>OVEN:</b> Preheat oven to 325°F. Heat for approximately 20-30 minutes covered or until you reach an internal temperature of 125°F. Check temperature every 10 minutes. Remove lid and continue cooking for 5-10 minutes.
	<b>CEDAR PLANK SALMON</b> SERVES 3   SERVES 6	<b>SMALL ENTREES</b> <b>OVEN:</b> Preheat oven to 350°F. This item is raw and needs to be fully cooked. Leave lid on aluminum container, heat for approximately 30-45 minutes or until you reach an internal temperature of 145°F. <b>LARGE ENTREES</b> <b>OVEN:</b> Preheat oven to 350°F. This item is raw and needs to be fully cooked. Leave lid on aluminum container, heat for approximately 45-60 minutes or until you reach an internal temperature of 145°F.

<b>SOUP &amp; GRAVY</b>	<b>MATZO BALL SOUP</b> <b>CHICKEN NOODLE SOUP</b>	<b>STOVE TOP:</b> On the stove top, warm in a heavy-bottomed saucepan over low heat stirring occasionally to a simmer. Serve immediately.
	<b>TURKEY JUS</b>	<b>STOVE TOP:</b> On the stove top, warm in a heavy-bottomed saucepan over low heat stirring occasionally to a simmer. Serve immediately.

<b>SIDES</b>	<b>LATKES</b> (POTATO & SWEET POTATO)	<b>OVEN:</b> Preheat oven to 325°F. Remove lid from aluminum container, heat for approximately 20-25 minutes or until heated through. <b>MICROWAVE:</b> Place in microwave safe container and microwave for 45-90 seconds until food is heated through.
	<b>ALMONDINE</b>	<b>SMALL SIDES</b> <b>OVEN:</b> Preheat oven to 325°F. The sides come in oven safe packaging. Heat for approximately 10-15 minutes or until heated through, stirring every 5-8 minutes. <b>MICROWAVE:</b> Crack lid and microwave for 3-6 minutes, making sure you stir every minute to ensure food is heated through.  <b>LARGE SIDES</b> <b>OVEN:</b> Preheat oven to 325°F. Leave lid on aluminum container, and heat for approximately 20-30 minutes or until heated through, stirring every 8-10 minutes. <b>MICROWAVE:</b> Place in microwave safe container and microwave for 3-6 minutes, making sure you stir every minute to ensure food is heated through.
	<b>BROCCOLINI</b>	
	<b>ROASTED CARROTS</b>	
	<b>ROASTED APPLES</b> WITH HONEY & POMEGRANATE	
	<b>TZIMMES</b>	
	<b>MUSHROOM &amp; TOASTED ALMOND COUSCOUS</b> <b>POTATOES</b> (CRÈME FRAÎCHE, HERB ROASTED, & ROASTED SWEET POTATOES WITH HONEY GLAZE)	