



Hanukkah Reheating Instructions

Reheating times may vary between ovens (Convection ovens tend to cook hotter.) Allow items to come to room temperature before placing in the oven. Please note that **clear lids must be removed prior to heating, and containers must not touch inside walls when microwaving. Large containers are not microwavable.**

entrées

CRANBERRY BEEF BRISKET

conventional oven

- Preheat oven to 375°.
- Remove lid, cover with foil, and place on a sheet pan.
- Bake for 15-20 minutes or until hot.

microwave

- Place in an microwave-safe container.
- Microwave for 90 seconds or until hot.

MAPLE CHILI GLAZED SALMON

- Preheat oven to 375°.
- Remove lid and place container on a sheet pan.
- Cover container with foil.
- Heat for 15-20 minutes or until hot.

ROASTED SQUASH WITH LENTILS

- Preheat oven to 375°.
- Remove lid and place container on a sheet pan.
- Cover container with foil.
- Heat for 15-20 minutes or until hot.

sides

POTATO LATKES

- Preheat oven to 400°.
- Remove lid and applesauce from container.
- Place latkes on sheet pan and cover with foil.
- Heat for 10-15 minutes or until heated through.

APRICOT ROASTED VEGETABLES

conventional oven

- Preheat oven to 375°.
- Remove lid and reheat for 10 minutes or until hot.

microwave

- Microwave for 2 minutes seconds or until hot.