



Rosh Hashanah Dishes Ingredients & Re-Heating Instructions

Place food items in oven-safe dishes prior to heating in the oven.

If heating food in a microwave, place food in microwave safe dishes before heating. The time needed to heat the food in the microwave will vary based on the strength of your microwave.

Beef Brisket

Re-Heat: Preheat the oven to 350°F. Remove broth from the tray, and pour over the brisket. Heat, covered, for 10-15 minutes, or until heated through.

(May take longer depending on the amount of brisket.)

Ingredients: Beef Brisket, Cabernet Sauvignon Vinegar, Marjoram, Garlic, Salt, Black Pepper

CONTAINS: GARLIC

Whole Roasted Lemon Thyme Chicken

Re-Heat: Preheat the oven to 350°F. Remove broth from the tray, and pour over the chicken. Cover and warm for 25-35 minutes, or until heated through.

Ingredients: Chicken, Lemon Juice, Olive Oil, Garlic, Fresh Thyme, Sea Salt, Pepper

CONTAINS: GARLIC

Lemon Thyme Chicken (*single portion*)

Re-Heat: Preheat the oven to 350°F. Heat, covered, for 8-10 minutes, or until heated through.

Ingredients: Chicken, Lemon Juice, Olive Oil, Garlic, Fresh Thyme, Sea Salt, Pepper

CONTAINS: GARLIC

Lamb & Honey Stew

Re-Heat: Preheat the oven to 350°F. Heat, covered, for 10-12 minutes, or until heated through. Stir occasionally. *(May take longer depending on the amount.)*

Ingredients: Lamb, Potatoes, Honey, Rosemary, Orange Juice, Salt, Pepper, Chicken broth, Onion, Garlic, saffron, bay leaf, champagne vinegar, Olive Oil, Flour

CONTAINS: WHEAT, ONION, GARLIC

Vegetable Tagine

Re-Heat: Preheat the oven to 350°F. Heat, covered, for 10-12 minutes, or until heated through. Stir occasionally. *(May take longer depending on the amount of tagine.)*

Ingredients: Sweet Potato, Onion, Carrots, Potato, Cauliflower, Red Pepper, Chickpea, Olive Oil, Figs, and Spice Trekkers Tagine Spice Mix

CONTAINS: ONION

Lemon Couscous

Ingredients: Couscous (Wheat), Almonds, Garlic, Lemon, Parsley, Mint, Basil, Olive Oil, Sea Salt, Pepper

CONTAINS: WHEAT, NUTS (ALMOND), GARLIC

Mashed Potatoes

Re-Heat: Preheat the oven to 350°F. Heat, covered, for 10-12 minutes, or until heated through.

Ingredients: Yukon Gold Potatoes, Butter, Sea Salt, Black Pepper, Heavy Cream

CONTAINS: DAIRY

Roasted Carrots

Re-Heat: Preheat the oven to 350°F. Heat, covered, for 10-15 minutes, or until heated through.

Ingredients: Carrots, Olive Oil, Salt, Pepper

Roasted Asparagus with Lemon Vinaigrette

Re-Heat: Preheat the oven to 350°F. Heat, covered, for 8-10 minutes, or until heated through.

Ingredients: Asparagus, Olive Oil, Garlic, Lemon juice, Salt, Pepper

CONTAINS: GARLIC

Sweet Carrot Tzimmes

Re-Heat: Preheat the oven to 350°F. Heat, covered, for 10-15 minutes, or until heated through.

Ingredients: Carrots, Tupelo Honey, Olive Oil, Figs, Cinnamon, Salt

Herb Roasted Potatoes

Re-Heat: Preheat the oven to 350°F. Heat, covered, for 15-20 minutes, or until heated through.

Ingredients: Potatoes, Fresh Rosemary, Thyme, Olive Oil, Salt, Pepper

Beef Gravy

Re-Heat: Heat in saucepan for ~5 minutes over medium heat. Gravy is ready when it starts to bubble.

Ingredients: Beef Stock (Beef bones, Parsley, Tomato Paste, Celery, Carrots, Onions), Flour, Onion, Sea Salt, Black Pepper

CONTAINS: WHEAT, ONION

Smoked Whitefish Salad

Ingredients: Smoked Whitefish, Cucumbers, Red Onion, Mayo, Fresh Dill, Sour Cream, Parsley, Lemon Juice, Pepper

CONTAINS: FISH, EGG, SOY, ONION, DAIRY



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Chicken Broth & Matzo Balls

Re-Heat: Heat broth and matzo balls in a saucepan over medium heat, add salt to taste (about 1 tsp per quart of broth).

Ingredients:

Broth: Chicken, Thyme, Onion, Carrot, Celery, Black Pepper, Bay Leaf

CONTAINS: ONION

Matzo Balls: Matzo Meal (Matzo Crumbs, Salt, Dill Seed, Celery Seed, Dried Garlic, Baking Soda, Potato Starch, Tapioca Dextrose), Eggs, Salt, Schmaltz

CONTAINS: WHEAT, EGG, GARLIC

Gefilte Fish

Ingredients: Fresh Whitefish, Fresh Carp, Fresh Walleye, Matzo Meal (Matzo Crumbs, Salt, Dill Seed, Celery Seed, Dried Garlic, Baking Soda, Potato Starch, Tapioca Dextrose), Onions, Salt, Eggs, White Pepper

CONTAINS: FISH, ONION, WHEAT, EGG, GARLIC

Gluten Free Gefilte Fish

Ingredients: Fresh Whitefish, Fresh Carp, Fresh Walleye, Onions, Salt, Eggs, White Pepper

CONTAINS: FISH, ONION, EGG

Chopped Liver

Ingredients: Chicken Liver, Onions, Eggs, Black Pepper, Olive Oil, Sea Salt, Worcestershire (Vinegar, Molasses, Corn Syrup, Water, Salt, Caramel Color, Sugar, Spices, Anchovy Paste, Natural Flavor (Contains Soy), Tamarind)

CONTAINS: ONION, FISH (ANCHOVY), SOY

Horseradish

Ingredients: Fresh Horseradish Root, Apple Cider Vinegar, Sugar, Water

Noodle Kugel

Re-Heat:

For individual pieces: Preheat the oven to 350°F. Heat, covered, for 10-12 minutes, or until heated through.

For whole pan: Preheat the oven to 350°F. Heat, covered, for 30-40 minutes, or until heated through.

Ingredients: Egg Noodles, Butter, Egg, Flame Raisins, Sour Cream, Sugar, Farm Cheese, Vanilla, Salt, Cinnamon

CONTAINS: WHEAT, DAIRY, EGG

Roasted Beet Salad

& Pomegranate Molasses

Ingredients: Beets, Lemon Juice, Pomegranates, Pomegranate Syrup, Salt, Pepper, Olive Oil

Zingerman's Knish

(If frozen) Baking instructions: Heat the oven to 350°F. Remove the plastic lid from the knish 6-pack. Place the knish 6-pack and its metal baking tray in the oven, uncovered. Bake for 45 minutes until golden brown, and internal temperature reaches 165° F.

(If pre-baked) Re-heating instructions: Heat the oven to 350°F. Place the baked, cold knish on a metal sheet tray, uncovered. Bake for 15-20 minutes, or until warmed through.

Potato Knish

Ingredients: Knish Dough (Flour, Water, Salt, Yellow Mustard, Sour Cream, Cream Cheese, Butter), Potatoes, Onions, Eggs, Butter, Parsley, Salt, Pepper

CONTAINS: WHEAT, DAIRY, ONION, EGG

Chicken Knish

Ingredients: Knish Dough (Flour, Water, Salt, Yellow Mustard, Sour Cream, Cream Cheese, Butter), Chicken, Potato, Onions, Eggs, Butter, Parsley, Salt, Pepper

CONTAINS: WHEAT, DAIRY, ONION, EGG

Kasha Knish

Ingredients: Knish Dough (Flour, Water, Salt, Yellow Mustard, Sour Cream, Cream Cheese, Butter), Kasha (Buckwheat), Schmaltz, Onions, Eggs, Butter, Parsley, Caraway Seed, Salt, Pepper

CONTAINS: WHEAT, DAIRY, ONION, EGG

Pastrami Knish

Ingredients: Knish Dough (Flour, Water, Salt, Yellow Mustard, Sour Cream, Cream Cheese, Butter), Pastrami, Potatoes, Coriander, Eggs, Salt, Pepper

CONTAINS: WHEAT, DAIRY, EGG