



HEATING INSTRUCTIONS – ALL TIMES ARE APPROXIMATE

Please preheat your oven to 375 degrees.

Latkes - uncovered in oven 20 minutes

Brisket - covered in sauce in oven for 15-20 minutes, time will vary with amount of brisket

Amish chicken - uncovered on a baking tray in oven for 20 minutes

Chicken Marbella - 20-25 minutes in oven covered and then 5 minutes uncovered

Salmon – in oven uncovered on a sheet pan for 10 minutes

Meatballs – heat in oven, loosely covered for 10-15 minutes

Pot pie- 20 minutes in oven covered, then uncovered for 5-10 minutes

Mashed potatoes, Tzimmes – covered in oven for 20 minutes or until warm through

Gravy, sauce and soups- heat on top of stove on a gentle heat until hot or place in microwave safe container and microwave, stirring occasionally

Roasted root vegetables – 10 minutes in oven, spread on a sheet pan and loosely cover

Mashed potatoes – covered in oven for 15 minutes

Green beans - microwave for 1 – 2 minutes

Vegetable medley – 10 minutes in oven, spread on a sheet pan loosely covered

Honey Carrots – microwave 1 -2 minutes

Sautéed Spinach – microwave 1-2 minutes or heat in oven for 5 minutes loosely covered

Roasted potatoes - uncovered in oven on sheet pan for 10-15 minutes until crispy

Asparagus –place on sheet pan uncovered and heat in oven for 5 minutes or microwave for 2-3 minutes

Kugel – warm in oven for 15 minutes

**HAPPY HOLIDAYS FROM ALL OF US AT
THE GODDESS AND GROCER**