

Rosh Hashanah 2026

Reheating Instructions & Plating Guide



MATZO BALL SOUP

Reheating Instructions

Carefully add the contents of the container to a small pot. Bring to a low simmer for 10-12 minutes, or until heated through.

Plating Suggestion:

Serve in a medium bowl. Garnish with chopped fresh dill and fresh cracked pepper, if desired.



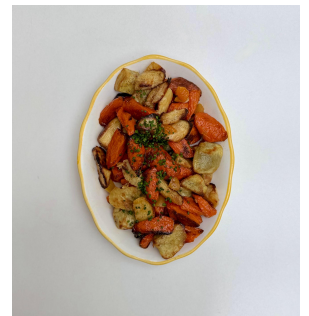
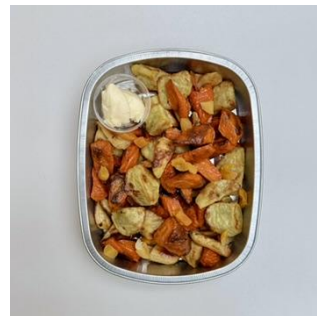
CARROT TZIMMES

Reheating Instructions:

Remove the lid and wrap aluminum foil tightly around the pan. Heat for 25 minutes at 400 degrees. Remove from the oven and mix in butter (optional) or a glug of olive oil

Plating Suggestion:

Serve in a medium shallow bowl or rimmed platter. Garnish with fresh herbs (chives, scallions, or parsley will all work) and a few cracks of fresh black pepper, if desired. Serve 6-8 persons, depending on other dishes.





POTATO LATKES

Reheating Instructions:

Heat on a nonstick cookie sheet for 20-25 minutes at 400 degrees, flipping halfway through. Remove from the oven and season lightly with kosher salt. Alternatively, heat a nonstick or cast-iron pan over medium heat and pan-fry on each side until crispy, about 3-4 minutes per side.

Plating Suggestion:

Serve hot on a large plate or platter with cold sour cream and applesauce on the side. Garnish with fresh chopped chives and flake salt. 1 to 2 Latkes per person recommended as a side.

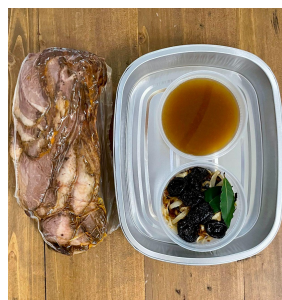
BRAISED BRISKET

Reheating Instructions:

Remove the pre-sliced brisket from the vacuum-sealed bag and gently break it apart using your hands or tongs. Shingle the meat in an oven-safe dish, add jus and onions over the top, cover with foil, and reheat for 45 minutes at 400 degrees or until the tenderness is to your liking.

Plating Suggestion:

Remove sliced brisket from oven-safe dish with tongs and shingle on a heavy serving platter. Ladle over jus from the cooking pan. Serve any remaining jus on the side in a bowl of a gravy boat. Garnish with freshly picked parsley leaves. Serves 8 with 4oz portions.





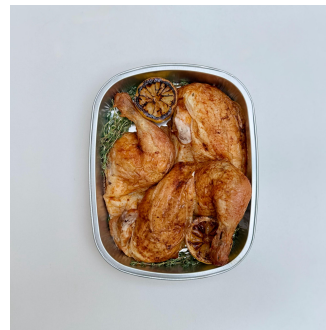
HERB ROASTED CHICKEN

Reheating instructions:

Remove the lid and add $\frac{1}{4}$ cup water to the bottom of the pan. Roast in the oven for approximately 25 minutes at 400°F or until the skin turns golden brown and the chicken is heated through.

Plating Suggestion:

If you would like, use a paring knife or kitchen shears to separate the breast/ wing from the leg/ thigh. The breast can then be cut into 3 pieces and the thigh and leg can be separated. Serve on a warm platter. This will serve 3-4 adults, depending on other dishes and appetites.



AUTUMN RICE SALAD

Reheating instructions:

Transfer rice to an oven safe container. Add a $\frac{1}{4}$ cup of water and wrap tightly with foil. Cook in a 400F oven for 30 minutes or until heated through. Dress the rice with the white wine vinaigrette and garnish with dill.

Plating Suggestion:

Fluff the rice with a fork and scoop it into a shallow bowl. Garnish with more herbs, if desired.

