Thank you so much for supporting local restaurants for your Chanukah dinner celebration!

Please note:
• this instructions page includes all of the items that were for sale on the site. These items will only be in your bag if you ordered them
• suggested cook times listed may take longer at home. All ovens run a little differently especially when full. Please ensure all items are heated through before enjoying

Winter Insalata with Walnuts and Chestnut Vinaigrette
Keep refrigerated until 1 hour before serving. Toss thoroughly once at room temperature

Roasted Carrots
Remove lid and ramekin of dressing from the container. Let the vinaigrette come to room temperature while cooking carrots. Cook carrots in a 350 degree oven for 6-10 minutes, or until warmed through.
Once warmed, toss carrots with almond-honey vinaigrette

Potato Latkes with Onion
Remove lid and ramekin of dressing from the container. Cook in a 350 degree oven for 10-12 minutes, or until warmed through. Serve with apple sauce and sour cream

Braised Brisket
In a medium sauce pot, bring 4qts water to a boil. Add the bagged brisket, lower the heat to a simmer and cook for 12-15 minutes until the brisket is warmed through and tender. Discard the water. Open the bag and plate the warmed brisket. Serve whole or sliced with its braising liquid

Butternut Squash & Porcini Mushroom Lasagna (*contains chestnuts*)
Remove lid and cook in a 350 degree oven for 30-45 minutes, or until warm in the center (pro tip: put a sheet tray underneath to catch any sauce or cheese leaks)

Challah
Enjoy at room temperature

Hazlenut Gianduja Babka
Enjoy at room temperature. Top with a dollop of whipped creme fraiche