

## Rosh Hashanah Yom Kippur Menu Menu Heating Instructions

It is easy to heat and serve your Rosh Hashanah or Yom Kippur Feast from eatZi's. Just follow the heating instructions so all of your dishes arrive at the table or buffet at the same time! Please note that oven temperatures vary, so please use these instructions as a guide to the best preparation for your oven.

- Preheat oven to 350°.**
- Place the longest heating-time item in the oven first. Add each dish to the oven as the time difference passes.
- Lay out your serving bowls and platters so that you are ready to transfer the piping hot food as soon as it comes out of the oven.

### Notes:

- If directed to heat "covered," cover with aluminum foil.
- As you add items to your oven, rotate items by shifting items currently in the oven to the front and place the new additions in the back of the oven.
- Avoid stacking items if at all possible. If you must stack, be sure to rotate items so they are not "on top" for the entire heating process.
- Keep oven door closed to maintain temperature.

DISH	HEATING TIME @ 350°	SPECIAL INSTRUCTIONS
Apple Noodle Kugel	20-25 Minutes	Heat covered on the middle or top oven rack.
Tzimmes	15-20 Minutes	Heat covered on the middle oven rack for the first 10 minutes. Remove top and finish heating for the remaining 5-10 minutes.
Apricot Chicken	15-20 Minutes	Heat uncovered on the middle or top oven rack.
Pistachio Crusted Mahi Mahi	10-15 Minutes	Heat uncovered on the middle or top oven rack.
Bistro Filet w/Dried Fig	10-15 Minutes	Place in an oven safe container. Heat covered on the middle oven rack