

Simanim Fish for Rosh Hashana

This recipe incorporates 4 simanim in one dish, for a nice and tasty presentation.

Ingredients

1 loaf frozen gefilte FISH

1-2 medium onion, chopped
1 medium SQUASH, washed & sliced
3 LEEKs, washed well & sliced
3 large CARROTS, peeled & sliced
small can tomato sauce
salt, pepper, sugar to taste (if desired)

Method

First, prepare ratatouille as follows:

1. In large pan, saute chopped onion until clear.
2. Add sliced carrots. Cook until soft.
3. Add sliced leek (I slice the leek in large pieces so it can be "found" once done, otherwise it's hard to tell it apart from the onion).
4. Add sliced squash. Saute until done.
5. Add 1 small can tomato sauce. Cook for a few minutes.
6. Add to taste: sugar, salt, pepper (optional)
7. Let fish defrost a bit, and remove paper.
8. Place fish in a pan (about size of half of a 9x13), pour ratatouille over it, and bake covered 1.5 hours on 350.

