



**Healthy Hanukkah Dinner Recipes from My Persian Table Follow-Up
with Nicole Dayani, Nicole's Kitchen L.A.**

12.7.2020

Nicole's Recommendations

Links

1. [Vegetable Chopper](#)
2. [Pans](#)
3. [California Olive Ranch Olive Oil](#)
4. Here is the [website](#) for Sadaf. I love all of their products!

Latka notes

I suggest sautéing latkas 30 minutes before guests arrive & then keeping it warm at 350 degrees for 15 min before you serve.

If you prefer to bake latkas, bake them at 400 degrees for 30 minutes.