

## NEW-MEAT\* COOKING GUIDE

# REDEFINE LAMB KABAB MIX



### GENERAL GUIDELINES

#### Handling:

- This product is only suitable for consumption after cooking. Follow the suggested preparation method.
- Do not eat or serve raw.

#### Freezing/Defrosting

- Before using, defrost the desired amount needed, under refrigeration, for 24 hours.
- After defrosting, the product must be stored in the refrigerator for no longer than 48 hours before cooking.
- DO NOT REFREEZE

#### Storage

- Keep frozen at or below (-18°C) before use.

#### Serve

- For best results serve hot.

#### Note

- For the most up to date product information including ingredients and allergens, please refer to the printed material on the packaging.

### PREPARATION

Remove the product from the refrigerator.



#### IN A SAUTÉ OR FRYING PAN:

1. Form the kebab mix into the desired shapes
2. Heat 2 tablespoons of oil in a sauté/frying pan over medium/high heat
3. Place the kebabs in the pan and cook for a total of 9 minutes, turning the kebabs every few minutes
4. Cook until the measured internal temperature taken at the centre of the product is 72°C



#### GRILLING:

1. Form the kebab mix into the desired shapes.
2. Heat 2 tablespoons of oil in a sauté/frying pan over medium/high heat
3. Place the kebabs in the pan and cook for a total of 9 minutes, turning the kebabs every few minutes
4. Cook until the measured internal temperature taken at the centre of the product is 72°C.



\* Redefine Meat Ltd. products are plant-based, made with non-GMO ingredients and do not contain any animal-based ingredients or by-products.





## SERVING RECOMMENDATIONS



Redefine Kabab on Skillet Flatbread



Redefine Kabab in a Challah Roll



Redefine Kabab with Prune Cream and Ghormeh sabazi (Persian Herb Stew)

Visit our [recipe page](#) for inspiration and share your creations with us on social media [@redefinemeat](#)

## TIPS

- Initially cover while preparing the kebabs in a pan or on a grill, remove cover for the final 3 minutes to allow for uniform browning.
- Continuously flipping the kababs while cooking will achieve an evenly cooked, juicy result, every time.
- Remember success in the kitchen, to paraphrase Thomas Edison, is “1% inspiration and 99% perspiration”. Be creative!

## FIND INSPIRATION FROM OUR PARTNERS



Redefine New-meat Souvlaki



Redefine Lamb Keftedes



Flatbread Kebab New-meat

For more information, contact your REDEFINE MEAT™ sales rep or drop us a line at [partners@redefinemeat.com](mailto:partners@redefinemeat.com)



Watch Video:  
HOW TO COOK?  
[www.redefinemeat.com](http://www.redefinemeat.com)

\* Does not contain animal-based ingredients

