

NEW-MEAT* COOKING GUIDE REDEFINE LAMB KABAB M



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, thaw the desired amount needed, under refrigeration, for 24 hours.
- · After thawing, 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.

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 kabab mix into the desired shapes.
- 2. Heat 2 tablespoons of oil in a sauté/frying pan over medium to high heat, add the kababs and cook for 9 minutes, occasionally turning the kababs to ensure that they brown evenly and are cooked through.
- 3. Cook until the measured internal temperature taken at the center of the product is 72°C.



GRILLING:

- 1. Form the kabab mix into the desired shapes.
- 2. Heat a grill to medium to high. Place the kababs on the heated grill and cook for a total of 9 minutes, making sure to flip the kababs several times during cooking.
- 3. When ready, the kababs will be nicely browned and the measured internal temperature at the center of each kebab should read 72°C.







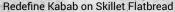


^{*} Redefine Meat™ products are plant-based, made with non-GMO ingredients and do not contain any animal-based ingredients or by-products.



SERVING RECOMMENDATIONS







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



