

## 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, 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.

#### 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 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 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