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**REDEFINE  
MEAT™**

NEW-MEAT\* COOKING GUIDE

## REDEFINE PULLED LAMB



### 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. Heat 2 tablespoons of oil in a sauté/frying pan over medium heat.
2. Add the product to the pan and sauté for at least 5 minutes, stirring constantly, until browned.
3. During the final few minutes of preparation, you may add seasoning or sauce, according to taste.



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



## SERVING RECOMMENDATIONS



Pulled Lamb with Bean Threads (Vermicelli)



Pulled Lamb Ciabatta Sandwich

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

## TIPS

- When preparing in a pan or on a grill, use a grill press/weight for uniform cooking and browning.
- After searing the pulled product combine with the chosen sauce and continue to cook together for the desired amount of time.
- For steaming a coated dish such as Bao Bun, we recommend pre-cooking the product before use.
- For deep fried pastries filled with pulled product, there is no need to pre-cook the product.
- Remember success in the kitchen, to paraphrase Thomas Edison, is “1% inspiration and 99% perspiration”. Be creative!

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



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

