



NEW-MEAT™* COOKING GUIDE

REDEFINE LAMB KABAB MIX

PLANT BASED LAMB FLAVORED KABAB MIX



MAIN INGREDIENTS¹

- Protein: Soy Protein & Pea Protein
- Fat: Coconut Fat & Rapeseed Oil

ALLERGENS²

Soy. May also contain cereals that include, nuts, peanuts, lupine, sesame, celery, mustard, eggs and milk.

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 48 hours.
- After thawing, the product must be stored in the refrigerator for no longer than 48 hours before cooking.
- DO NOT REFREEZE

Shelf life/Storage:

- Keep frozen at or below (-18°C) for up to 9 months, before use.

Serve

- For best results serve hot.

PREPARATION

Remove the product from the refrigerator.



IN A SAUTÉ OR FRYING PAN:

1. Form the kabab mix into the desired shapes.
2. Heat a few tablespoons of oil in a sauté/frying pan over medium heat (170°C), add the kababs and cook for about 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 high (220°-250°C). 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 Ltd. products are plant-based, made with non-GMO ingredients and do not contain any animal-based ingredients or by-products.

¹ Please refer to the printed material on our packaging for the most up to date product information.

² Although our product line is manufactured in a vegetarian facility on a vegan production line, we like to err on the side of caution. Therefore, we include any allergen, like eggs and dairy products that might be present in other sections of the manufacturing facility. None of our products contain eggs or dairy products!





Redefine Kabab on Skillet Flatbread with Tahini-Yoghurt Sauce



Redefine Kabab in a Challah Roll



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

SERVING RECOMMENDATIONS

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 Kabab



Redefine Lamb Kofta



Flatbread Kebab New-Meat™

For more information, contact your REDEFINE MEAT Sales rep or drop us a line at partners@redefinemeat.com



Watch Video:
HOW TO COOK?
www.redefinemeat.com



* Does not contain animal-based ingredients