



## NEW-MEAT\* COOKING GUIDE

# REDEFINE PREMIUM BURGER



### PREPARATION

Remove the product from the freezer.



#### IN A SAUTÉ OR FRYING PAN:

1. Warm 2 tablespoons of oil in a non-stick sauté/frying pan over medium heat.
2. Add the burgers and cook, covered, 5 min. Uncover and cook for an additional 10 min, making sure to flip the burgers every 2-3 minutes, until they are cooked through and nicely browned.
3. When ready, the measured internal temperature at center of the patty should read 162° F.



#### GRILLING:

1. Heat a grill to high.
2. Place the patty on the heated grill and cook for a total of 15 min, making sure to flip the burgers every 2-3 minutes, until they are cooked through and nicely browned.
3. When ready, the measured internal temperature at center of the patty should read 162° F.

### COOKING TIPS

- Continuously flipping the burgers while cooking will achieve an evenly cooked, juicy result, every time.
- Use seasoned oil when pan sautéing/frying to give your burger that “je ne sais quoi”, that added something, that makes you burger stand out.
- To make smash burgers, defrost the burger, then cut it in half to create two separate patties.
- If defrosting, store the burgers in a container, separating each patty with grease proof paper.



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[www.redefinemeat.com](http://www.redefinemeat.com)



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

ANY DISH. ANY CUISINE. ACCROSS THE DINING SPECTRUM.

## REDEFINE PREMIUM BURGER CULINARY INSPIRATION



Classic Double Cheeseburger



Loaded new-meat burger



Redefine Classic Burger



Redefine Meat Steak Burger



Dutch Style Redefine Burger



Redefine Burger with Cheddar Sauce



No Meat Burger



Redefine BBQ Burger



Redefine Hawaiian Style Burger

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