

NEW-MEAT* COOKING GUIDE

REDEFINE LAMB MIX



PREPARATION

Before using, defrost the desired amount needed, under refrigeration, for 24 hours.

IN A SAUTÉ OR FRYING PAN:

1. Form the lamb mix into the desired shapes of approx. 1.7 oz.
2. Heat 2 tablespoons of oil in a non-stick sauté/frying pan over medium-high heat.
3. Add to the pan and sauté for 7 minutes flipping several times, until browned. Cook until the measured internal temperature taken at the center of the product is 162° F.

GRILLING:

1. Form the lamb mix into the desired shapes of approx. 1.7 oz.
2. Heat 2 tablespoons of oil in a non-stick sauté/frying pan over medium-high heat.
3. Add to the pan and sauté for 7 minutes flipping several times, until browned. Cook until the measured internal temperature taken at the center of the product is 162° F.

COOKING TIPS

- Initially cover while preparing kebabs in a pan or on a grill, remove cover for the final 1-3 minutes to allow for uniform browning.
- Continuously flipping the kebabs while cooking will achieve an evenly cooked, juicy result, every time.
- Make it your own by adding:
 - Freshness: Finely chopped herbs or chopped onions
 - Crunchiness: chopped almonds or pine nuts
 - Spiciness: ground cumin or Ras el hanout (spice mix)
- After thoroughly cooking the product according to the specified method, it can be safely frozen and reheated later.



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ANY DISH. ANY CUISINE. ACCROSS THE DINING SPECTRUM.

REDEFINE LAMB MIX CULINARY INSPIRATION



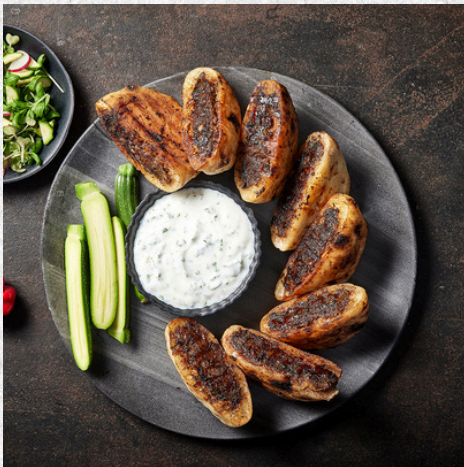
Redefine Kabab on Skillet Flatbread



Redefine Kabab in a Challah Roll



Redefine Lamb Keftedes



Redefine Arais



Redefine New-meat Souvlaki



Redefine Lamb in a Pita Bread



New-Meat Shepherds Pie



Ravioli with lamb kabab



Redefine Fried Lamb Meatballs

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