



## 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 or cook as is.
2. Heat 2 tablespoons of oil in a non-stick sauté/frying pan over medium heat.
3. Add to the pan and sauté for 3-9 minutes (depending on the size and weight) stirring constantly or 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.
2. Heat a grill to medium.
3. Place the shaped lamb mix on the heated grill and cook for 3-9 minutes (depending on the size and weight), making sure to flip several times during cooking. When ready, they will be nicely browned and the measured internal temperature at the center of each shaped ground should read 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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\*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 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 Shepherd's Pie



Ravioli with lamb kabab



Redefine Fried Lamb Meatballs

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