



NEW-MEAT* COOKING GUIDE

REDEFINE GROUND BEEF



PREPARATION

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



IN A SAUTÉ OR FRYING PAN:

1. Heat 2 tablespoons of oil in a non-stick sauté/frying pan over medium heat.
2. Add the product to the pan and sauté for 9 minutes, stirring constantly, until browned.
3. During the final few minutes of preparation, you may add seasoning or sauce.



GRILLING:

1. Season and form the ground into the desired shapes.
2. Heat a grill to medium.
3. Place the shaped ground on the heated grill and cook for a total of 9 minutes, making sure to flip the ground patties several times during cooking. When ready, the ground patties will be nicely browned and the measured internal temperature at the center of each shaped ground should read 162°F.

COOKING TIPS

- Continuously rotating the patties/balls while cooking will achieve an evenly cooked, juicy result.
- **70%/30% Rule:** For stuffed dishes such as gyoza, ravioli, empanadas, we recommend pre-cooking 70% of the filling's mass before using. The cooked mass will emphasize the flavor and texture while the uncooked 30% will be the binding factor and give it juiciness.
- **Meatball Magic:** If making balls, add to the mass chopped herbs such as mint and parsley as well as grounded or chopped nuts such as pine nuts and almonds. These additions will make the balls flavorful and a crunchy twist. Add them to your favorite sauce and bake or simmer till fully cooked. Serve over pasta or rice.
- For **slow-cooking dishes**, we recommend preparing the sauce and the product separately. When ready combine both elements and continue to cook together for the desired amount of time. (For example, when preparing Pasta Bolognese or chili con carne).
- **Deep frying** a frozen dish with new-meat ground filling (that was pre-cooked and then frozen), we recommend frying for 7 minutes at 356°F.
- After thoroughly cooking the product according to the specified method, it can be safely frozen and reheated later.



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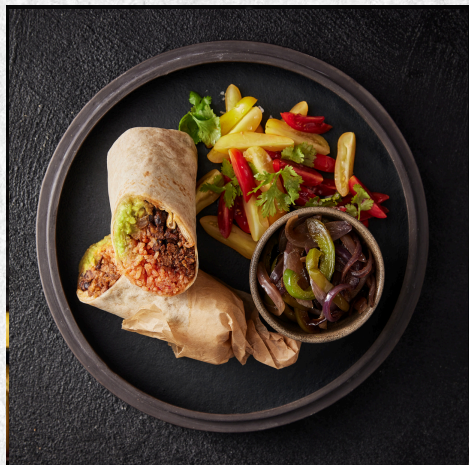


*Redefine Meat Ltd. products are plant-based, made with non-GMO ingredients and do not contain any animal-based ingredients or by-products.



ANY DISH. ANY CUISINE. ACCROSS THE DINING SPECTRUM.

REDEFINE GROUND BEEF CULINARY INSPIRATION



New-meat Borrito



New-meat Sloppy Joe



Tagliatelle alla Bolognese New-meat



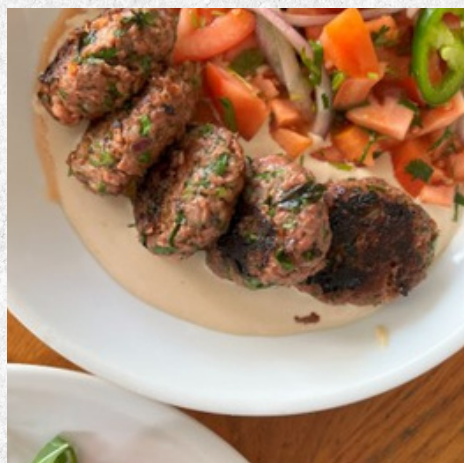
Redefine Spaghetti and Meatballs



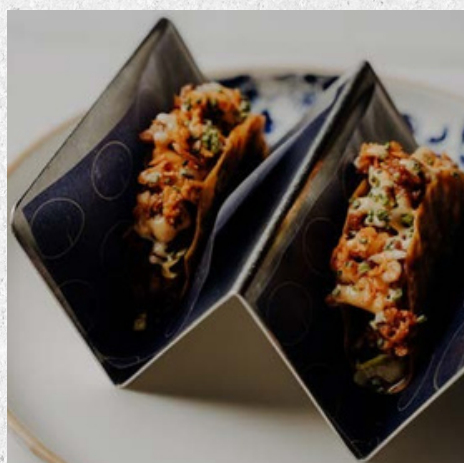
Redefine Empanadillas



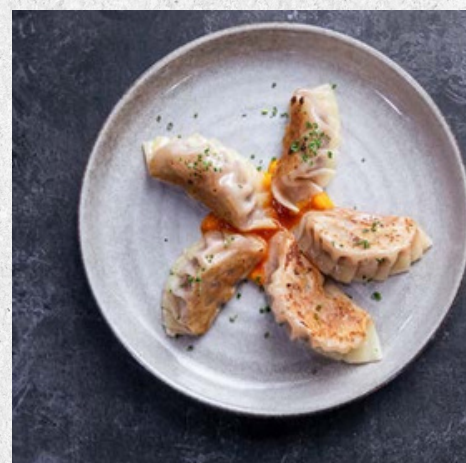
Redefine Phat kaphrao



Ground Beef Kebabs



Ground Beef Taco



Redefine Gyoza

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