



## NEW-MEAT\* COOKING GUIDE

# REDEFINE CHORIZO



### PREPARATION

Remove the product from the freezer.



#### IN A SAUTÉ PAN OR ON A GRILL:

1. Heat 2 tablespoons of oil in a sauté/frying pan over medium heat.
2. Place the sausages and cook for a total of 8 minutes. Make sure to rotate them every few minutes to ensure that the sausages brown evenly and are cooked through.
3. When cooked the measured internal temperature at the center of a sausage should read 162° F.

### COOKING TIPS

- You may cover the sausages while preparing them in a pan or on a grill, to reduce splatter.
- Continuously flipping the sausages while cooking will achieve an evenly cooked, juicy result, every time.
- Recommended searing time from defrosted is 5 minutes over medium heat.
- To make minced meat from the sausage, you need to remove the casing. It can be treated like N'duja or chorizo! It's great on pizza, in spicy pasta sauces, risotto, chorizo tacos, and more.
- If deep frying, fry for 4 minutes at 356° F.
- After thoroughly cooking the product according to the specified method, it can be safely frozen and reheated later.



HUNGREY FOR MORE?  
[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 CHORIZO CULINARY INSPIRATION



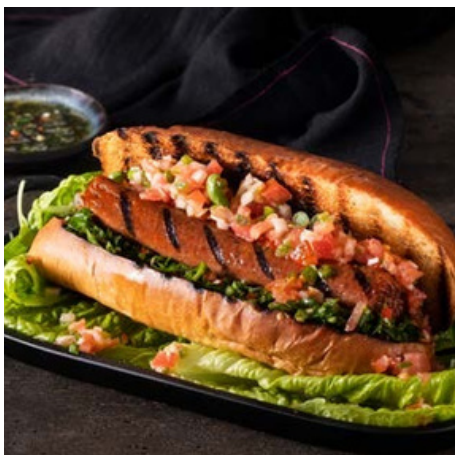
Sausage wrapped in Puffed pastry



Grill Spicy Redefine Chorizo Skewers



Redefine Chorizo in a Bun



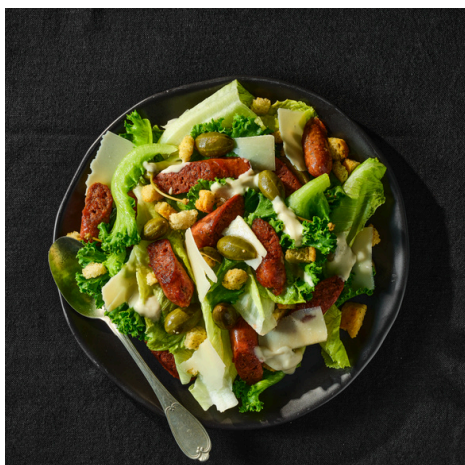
Hawaiian Redefine Hot Dog



Redefine Chorizo Sausage



Pizza with New-meat Chorizo



Chorizo Caesar Salad



Chorizo in a Blanket



Morning Sausage

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