



NEW-MEAT* COOKING GUIDE

REDEFINE PULLED PORK/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 sauté/frying pan over medium heat.
2. Add the pulled and cook for 5 minutes, stirring constantly, until browned.
3. During the final few minutes of preparation, you may add seasoning or sauce, according to taste.

COOKING TIPS

- After searing the pulled product combine with the chosen sauce and continue to cook together for the desired amount of time.
- The Wrapping rule – do not let the pulled swim in liquids.
- For dishes like Chinese buns, tacos and sloppy joe, prepare the pulled by itself or with vegetables and dry seasoning. Only towards the end of the cooking, add a small amount of liquid (BBQ, teriyaki, etc.). If the recipe requires a lot of liquid, sear the pulled before combining it with the liquid.
- For steaming a stuffed dish such as Bao Bun or deep fried pastries, we recommend pre-cooking the product before filling.
- The pulled products can be pre-cooked and kept warm for later serving.
- After thoroughly cooking the product according to the specified method, it can be safely frozen and reheated later.

PORK

BEEF



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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 PULLED CULINARY INSPIRATION



Redefine Pulled Pork Nachos



Redefine Pulled Phat Kaphrao



Redefine Pulled Pork Sloppy Bun



Redefine Pulled Pork Tacos



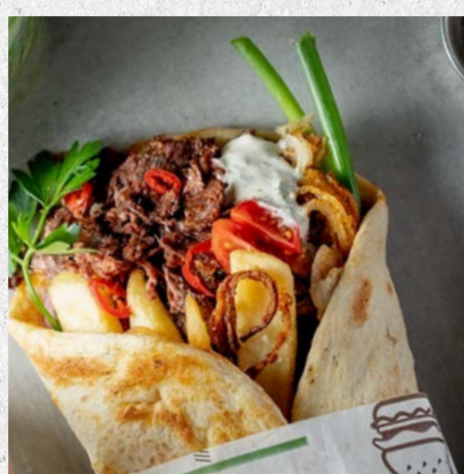
Pulled new-meat Pizza



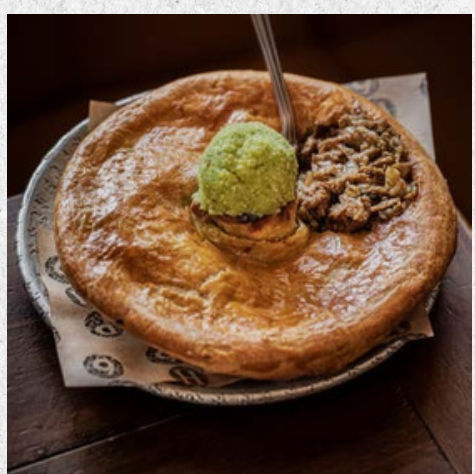
Pulled Beef Bao



Pulled Beef Quessadilla



Greek Gyros



Cowless Pie

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