



NEW-MEAT* COOKING GUIDE

REDEFINE PREMIUM BURGER



PREPARATION

Remove the product from the freezer.



IN A SAUTÉ OR FRYING PAN:

1. Warm 2 tablespoons of oil in a non-stick sauté/frying pan over low-medium heat.
2. Add the burgers and cook, covered, 4 min. Uncover and cook for an additional 3 min, making sure to flip the burgers every 2-3 minutes, until they are cooked through and nicely browned.
3. When ready, the measured internal temperature at center of the patty should read 162° F. the



GRILLING:

1. Heat a grill to medium/high.
2. Place the patty on the heated grill and cook for a total of 8 min, making sure to flip the burgers every 2-3 minutes, until they are cooked through and nicely browned.
3. When ready, the measured internal temperature at center of the patty should read 162° F.

COOKING TIPS

- Continuously flipping the burgers while cooking will achieve an evenly cooked, juicy result, every time.
- Use seasoned oil when pan sautéing/frying to give your burger that “je ne sais quoi”, that added something, that makes you burger stand out.
- When defrosting, store the burgers in a container, separating each patty with grease proof paper.
- To make smash burgers, defrost the burger, then cut it in half to create two separate patties.



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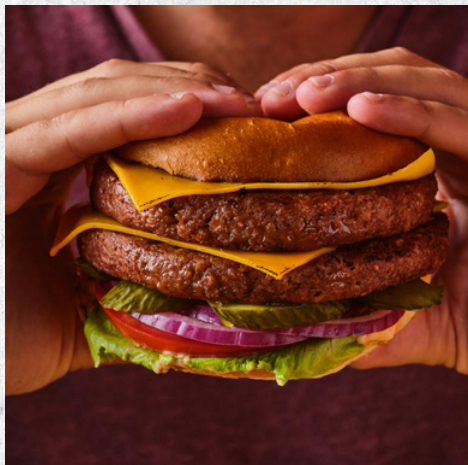


*Redefine Meat Ltd. products are plant-based, made with non-GMO ingredients and do not contain any animal-based ingredients or by-products.



ANY DISH. ANY CUISINE. ACCROSS THE DINING SPECTRUM.

REDEFINE PREMIUM BURGER CULINARY INSPIRATION



Classic Double Cheeseburger



Loaded new-meat burger



Redefine Classic Burger



Redefine Meat Steak Burger



Dutch Style Redefine Burger



Redefine Burger with Cheddar Sauce



No Meat Burger



Redefine BBQ Burger



Redefine Hawaiian Style Burger

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