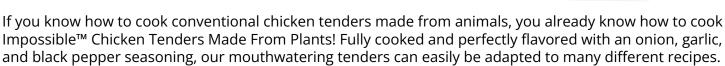
IMPOSSIBLE

HOW TO COOK IMPOSSIBLE THE CHICKEN TENDERS MADE FROM PLANTS





- Soy Protein
- Wheat Flour
- Sunflower Oil
- Soybean Oil (Less than 2%)

SIMPLE STORAGE & HANDLING

- Perishable, keep frozen, cook before the indicated best by date.
- Tenders should be cooked from a frozen state
- Shelf Life is 15 months frozen

COOKING INSTRUCTIONS

Fully cooked, reheat thoroughly to an internal temperature of 145°F.

DEEP FRYER (RECOMMENDED)

Preheat deep fryer to 365°F. Place the tenders in the fry basket and submerge in the deep fryer oil. Fry for approximately 2 minutes, or until golden brown.

OVEN

Preheat oven to 425°F. Arrange frozen tenders on a parchment-lined baking sheet. Bake for 18 minutes until golden brown, flip halfway.

MICROWAVE

Arrange frozen tenders on microwave-safe plate, do not cover. Heat on HIGH:

2 tenders for 1:30 to 2:00 minutes, flip halfway 4 tenders for 2:30 to 3:00 minutes, flip halfway

TURBOCHEF

Settings: 500°F, 60% Air, 30% Microwave. Total cook time 4:40 minutes. Setting developed for 8 tenders.



IMPOSSIBLE MENU INSPIRATION



MEAL WITH FRIES AND SLAW



CHICKEN BURGER



DINNER SALAD

CONTACT US

For more information, reach out to your Impossible Foods sales rep or Hello@ImpossibleFoods.com. You can also visit our website for more inspiration.

