



HOW TO COOK IMPOSSIBLE™ MEATBALLS MADE FROM PLANTS

If you know how to cook conventional meatballs made from animals, you already know how to cook Impossible™ Meatballs Made From Plants! Fully cooked and perfectly seasoned with a homestyle blend, our mouthwatering meatballs have a neutral flavor profile so they can be easily added to many different recipes.

WHAT ARE THE KEY INGREDIENTS IN IMPOSSIBLE MEATBALLS?

- Soy Protein
- Sunflower and Coconut Oils
- Heme

SIMPLE STORAGE & HANDLING

- Impossible Meatballs are perishable
- Should be **kept frozen** and cooked before
- the indicated use-by date
- Meatballs can be cooked from a **frozen state** or **thawed** before cooking
- Shelf Life is **6 months frozen, 10 days thawed**

COOKING INSTRUCTIONS

- Fully cooked and ready to heat from **frozen** or **thawed**
- **To thaw**, space the meatballs on a tray and refrigerate for up to 10 days.
- **Convection Oven (Low Fan)** Preheat oven to 350°F. Place meatballs in a single layer on a baking tray. Cook until meatballs are completely reheated. Natural color variation may occur.
- **Stovetop in Sauce** Place frozen meatballs in a saucepan and add sauce to cover. Bring to a simmer, then cover and lower heat, simmering until completely reheated. Stir occasionally.
- **Serve while hot and fresh** for best results

IMPOSSIBLE MENU INSPIRATION



APPETIZERS

Impossible Swedish Meatballs



LUNCH / TO GO

Impossible Meatball Sub



DINNER

Impossible Spaghetti and Meatballs

CONTACT US

For more information, reach out to your **Impossible Foods sales rep** or **Hello@ImpossibleFoods.com**.



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