



HOW TO COOK IMPOSSIBLE™ SAUSAGE PATTIES MADE FROM PLANTS

If you know how to cook sausage from a pig, you already know how to cook Impossible Sausage Meat From Plants! Impossible Sausage comes in fully cooked and perfectly seasoned patties that are perfect for breakfast, or any time of day! Sauté, microwave, crumble or dice for convenient and delicious dishes!

KEY INGREDIENTS

- Soy Protein
- Sunflower Oil
- Coconut Oil
- Heme

SIMPLE STORAGE & HANDLING

- Perishable, keep frozen at all times.
- Cook before the indicated best by date.
- Shelf Life is 15 months frozen, 10 days refrigerated.

COOKING INSTRUCTIONS

- Fully cooked and ready to eat.
- Patties can be cooked from a thawed or frozen state (recommended).
- To thaw, refrigerate patties in a single layer on a lined sheet tray for around 5 hours at 38°F.
- Patties are best prepared seared on a flat-top griddle or in a saute pan, but can also be cooked on a grill, turbochef, convection oven, deep fryer, or microwave. Add oil to prevent patties from sticking to cooking surfaces.
- Cook at 350 degrees (medium heat) for approx. 60 seconds per side or until heated through and desired sear is reached.
- Serve while hot and fresh for best results.

CONTACT US

For more information, reach out to your **Impossible Foods sales rep** or [Hello@ImpossibleFoods.com](mailto>Hello@ImpossibleFoods.com). You can also **visit our website** for more inspiration.

IMPOSSIBLE MENU INSPIRATION



SANDWICH IT

Impossible™ Breakfast Sandwich
Impossible™ Croissant
Impossible™ Breakfast Quesadilla



CRUMBLE IT

Impossible™ Breakfast Burrito
Impossible™ Breakfast Scramble
Impossible™ Quiche

