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 Oil
• Coconut Oil
• Heme

SIMPLE STORAGE & HANDLING

• Impossible Meatballs are perishable
• Should be kept frozen at all times and cooked before the indicated use-by date
• Meatballs should be cooked from a frozen state
• Shelf Life is 6 months frozen

COOKING INSTRUCTIONS

• Fully cooked and ready to eat

• Convection Oven (Low Fan) Preheat oven to 350°F. Place frozen meatballs in a single layer on a baking tray. Cook for 15 minutes until heated through.

• Stovetop in Sauce Place frozen meatballs in a saucepan and add sauce to cover. Bring to a simmer on medium-high heat. Cover, lower heat to medium and simmer for 20 minutes. Stir occasionally.

• 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.

You can also visit our website for more inspiration.

IMPOSSIBLE™ MENU INSPIRATION

APPETIZERS
Impossible™ Swedish Meatballs

LUNCH / TO GO
Impossible™ Meatball Sub

DINNER
Impossible™ Spaghetti and Meatballs
Impossible™ Beef with Broccoli