



How to cook Impossible™ Sausage

Made From Plants

If you know how to cook ground sausage from a pig, you already know how to cook Impossible Sausage Made 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!

WHAT ARE THE PRIMARY INGREDIENTS IN IMPOSSIBLE SAUSAGE?

- Soy Protein
- Sunflower Oil
- Coconut Oil
- Heme

SIMPLE STORAGE & HANDLING

- Impossible Sausage patties are perishable
- Should be **kept frozen at all times** and cooked before the indicated use-by date
- Shelf Life is **6 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.

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**