

Waygu™

PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Umami Waygu strips
- 2 tablespoons vegetable oil
- 1 onion, sliced
- 2 bell peppers, sliced
- 1 carrot, julienned
- 150g snap peas
- 3 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon mirin
- 1 teaspoon sesame oil
- 2 tablespoons cornstarch
- 4 servings of cooked rice or noodles
- Sesame seeds for garnish (optional)



Japanese-Style Umami Waygu Stir Fry

Servings: 4

This Japanese-inspired stir fry features Umami Waygu strips cooked to perfection with crisp vegetables and a savory sauce. It's a quick and flavorful dish that's perfect for a Monday meal.

Instructions

1. Heat the vegetable oil in a large skillet or wok over medium-high heat.
2. Add the Umami Waygu strips and cook until heated through. Remove from the skillet and set aside.
3. In the same skillet, add the sliced onion, bell peppers, carrot, and snap peas. Stir-fry for about 3-4 minutes until the vegetables are crisp-tender.
4. In a small bowl, whisk together soy sauce, rice vinegar, mirin, sesame oil, and cornstarch.
5. Pour the sauce mixture into the skillet with the vegetables. Stir well to coat the vegetables evenly.
6. Return the Umami Waygu strips to the skillet and toss everything together until the sauce thickens and coats the ingredients.
7. Remove from heat and serve the stir fry over cooked rice or noodles.
8. Garnish with sesame seeds if desired.
9. Enjoy the delicious Japanese-style Umami Waygu stir fry!

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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Umami Waygu strips
- 8 small corn tortillas
- 1 cup diced pineapple
- ½ cup chopped onion
- ¼ cup chopped fresh cilantro
- Lime wedges for serving

For the marinade:

- 3 tablespoons pineapple juice
- 2 tablespoons lime juice
- 2 tablespoons orange juice
- 2 tablespoons soy sauce
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- ½ teaspoon dried oregano
- 2 garlic cloves, minced
- 1 tablespoon vegetable oil



Umami Waygu Taco al Pastor

Servings: 4

Give your Taco Tuesday a twist with these mouthwatering Umami Waygu tacos al pastor. Marinated in a flavorful sauce and grilled to perfection, these tacos are packed with savory and spicy goodness.

Instructions

1. In a bowl, combine all the marinade ingredients: pineapple juice, lime juice, orange juice, soy sauce, chili powder, ground cumin, smoked paprika, dried oregano, minced garlic, and vegetable oil. Mix well.
2. Place the Umami Waygu strips in a shallow dish and pour the marinade over them. Toss to coat the strips evenly. Let them marinate for at least 30 minutes or overnight in the refrigerator.
3. Preheat a grill or grill pan over medium-high heat.
4. Grill the Umami Waygu strips for about 3-4 minutes on each side, until nicely charred and cooked through.
5. Remove the Umami Waygu strips from the grill and let them rest for a few minutes. Then, slice them into thin strips.
6. Warm the corn tortillas on the grill or in a dry skillet.
7. Assemble the tacos by placing Umami Waygu strips on each tortilla. Top with diced pineapple, chopped onion, and fresh cilantro.
8. Serve the Umami Waygu tacos al pastor with lime wedges on the side.
9. Enjoy the delightful fusion of flavors in these tasty tacos!

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PREMIUM PLANT-BASED BEEF

Ingredients

- 200g Umami Waygu strips
- 4 large pita bread or flatbreads
- 1 cup shredded lettuce
- ½ cup sliced tomatoes
- ½ cup sliced cucumbers
- ¼ cup sliced red onions

Tzatziki sauce:

- 1 cup Greek yogurt or dairy free alternative
- ½ cup grated cucumber
- 2 garlic cloves, minced
- 1 tablespoon lemon juice
- 1 tablespoon chopped fresh dill
- Salt and pepper to taste



Umami Waygu Gyro Wrap

Servings: 4

Transport your taste buds to Greece with this delectable Umami Waygu gyro wrap. Filled with tender Umami Waygu strips, fresh vegetables, and creamy tzatziki sauce, it's a satisfying and flavorful meal.

Instructions

1. Heat a non-stick skillet over medium heat and cook the Umami Waygu strips until heated through. Set aside.
2. In a small bowl, combine Greek yogurt, grated cucumber, minced garlic, lemon juice, chopped fresh dill, salt, and pepper. Mix well to make the tzatziki sauce.
3. Warm the pita bread or flatbreads in a dry skillet or microwave.
4. Spread a generous amount of tzatziki sauce on each pita bread.
5. Layer shredded lettuce, Umami Waygu strips, sliced tomatoes, sliced cucumbers, and sliced red onions on one side of the pita bread.
6. Fold the other side of the pita bread over the filling to form a wrap.
7. Secure the wrap with a toothpick or wrap it in foil to hold its shape.
8. Repeat the process for the remaining wraps.
9. Serve the Umami Waygu gyro wraps as a delicious and satisfying meal.
10. Enjoy the Mediterranean flavors in every bite!

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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Umami Waygu strips
- 1 tablespoon vegetable oil
- 2 tablespoons Thai green curry paste
- 1 can (400ml) coconut milk
- 1 cup vegetable broth
- 1 red bell pepper, sliced
- 1 zucchini, sliced
- 1 cup broccoli florets
- 1 cup snap peas
- 1 tablespoon soy sauce
- 1 tablespoon brown sugar
- Fresh basil leaves for garnish



Thai Green Curry with Umami Waygu

Servings: 4

This aromatic and creamy Thai green curry features Umami Waygu strips simmered in a flavorful coconut milk-based sauce with a perfect balance of herbs and spices. It's a comforting and fragrant dish that will transport you to Thailand.

Instructions

1. Heat the vegetable oil in a large skillet or wok over medium heat.
2. Add the Thai green curry paste to the skillet and stir-fry for about 1 minute until fragrant.
3. Add the Umami Waygu strips to the skillet and cook until heated through. Remove from the skillet and set aside.
4. In the same skillet, pour in the coconut milk and vegetable broth. Stir well to combine.
5. Add the sliced red bell pepper, zucchini, broccoli florets, and snap peas to the skillet. Simmer for about 5-6 minutes until the vegetables are tender-crisp.
6. Stir in soy sauce and brown sugar to enhance the flavors.
7. Return the Umami Waygu strips to the skillet and stir everything together.
8. Remove from heat and serve the Thai green curry with Umami Waygu over steamed jasmine rice.
9. Garnish with fresh basil leaves for an extra burst of aroma and flavor.
10. Enjoy the fragrant and comforting Thai green curry!

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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Umami Waygu strips
- 1 cup couscous
- 1 cup boiling water
- 1 cup cherry tomatoes, halved
- 1 cucumber, diced
- ½ cup chopped red onion
- ¼ cup chopped fresh parsley
- ¼ cup chopped fresh mint
- Juice of 1 lemon
- 2 tablespoons extra virgin olive oil
- Salt and pepper to taste



Umami Waygu Couscous Salad

Servings: 4

This vibrant and nutritious couscous salad features Umami Waygu strips, fresh vegetables, and a zesty lemon dressing. It's a light and refreshing option for a Friday meal.

Instructions

1. Cook the Umami Waygu strips according to package instructions. Set aside.
2. Place the couscous in a heat-proof bowl and pour boiling water over it. Cover the bowl with a plate or cling wrap and let it sit for 5 minutes.
3. Fluff the couscous with a fork and let it cool.
4. In a large salad bowl, combine the cooled couscous, cherry tomatoes, diced cucumber, chopped red onion, chopped fresh parsley, and chopped fresh mint.
5. In a small bowl, whisk together the lemon juice, extra virgin olive oil, salt, and pepper to make the dressing.
6. Pour the dressing over the couscous salad and toss to coat the ingredients evenly.
7. Add the cooked Umami Waygu strips to the salad and gently mix them in.
8. Adjust the seasoning if needed.
9. Serve the Umami Waygu couscous salad chilled as a delicious and nutritious meal.
10. Enjoy the refreshing flavors of this delightful salad!

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PREMIUM PLANT-BASED BEEF

Ingredients

- 400g Umami Waygu strips
- 4 burger buns or sandwich rolls
- 1 cup barbecue sauce
- 1 tablespoon tomato paste
- 1 tablespoon apple cider vinegar
- 1 tablespoon brown sugar
- 1 teaspoon smoked paprika
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ teaspoon cayenne pepper (optional, for heat)
- Salt and pepper to taste



Pulled Umami Waygu Sandwiches

Servings: 4

These hearty and flavorful pulled Umami Waygu sandwiches are a plant-based twist on classic pulled pork. Slow-cooked with spices and barbecue sauce, the Umami Waygu strips become tender and succulent, perfect for a satisfying Saturday lunch.

Instructions

1. Place the Umami Waygu strips in a slow cooker or a pot.
2. In a bowl, combine barbecue sauce, tomato paste, apple cider vinegar, brown sugar, smoked paprika, garlic powder, onion powder, cayenne pepper (if using), salt, and pepper. Mix well.
3. Pour the barbecue sauce mixture over the Umami Waygu strips in the slow cooker or pot. Stir to coat the strips evenly.
4. Cook on low heat for 4-6 hours in a slow cooker or 1-2 hours on the stovetop, until the Umami Waygu strips are tender and easily shred apart.
5. Using two forks, shred the Umami Waygu strips in the sauce.
6. Toast the burger buns or sandwich rolls if desired.
7. Spoon a generous amount of the pulled Umami Waygu onto each bun or roll.
8. Serve the pulled Umami Waygu sandwiches with additional barbecue sauce on the side, if desired.
9. Enjoy the savory and satisfying flavors of these plant-based pulled sandwiches!

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PREMIUM PLANT-BASED BEEF

Ingredients

- 300g Umami Waygu strips
- 2 tablespoons ghee or vegetable oil
- 1 onion, finely chopped
- 2 garlic cloves, minced
- 1-inch piece of ginger, grated
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon ground turmeric
- ¼ teaspoon cayenne pepper (adjust to taste)
- 1 cup tomato puree
- ½ cup cashew cream (blend cashews with water until smooth)
- ½ cup heavy cream or coconut cream for a vegan option
- 1 tablespoon butter or vegan butter
- Salt to taste
- Chopped fresh cilantro for garnish



Indian Butter Masala with Umami Waygu

Servings: 4

Indulge in the rich and creamy flavors of this Indian Butter Masala with Umami Waygu. Tender Umami Waygu strips simmered in a luscious tomato and cashew-based sauce, spiced with aromatic Indian spices. It's a luxurious and comforting dish to savor on a lazy Sunday.

Instructions

1. Heat ghee or vegetable oil in a large skillet or saucepan over medium heat.
2. Add the chopped onion and sauté until golden brown.
3. Stir in minced garlic and grated ginger, and cook for another minute until fragrant.
4. Add ground cumin, ground coriander, ground turmeric, and cayenne pepper. Stir well to coat the onions with the spices.
5. Pour in the tomato puree and cook for 5 minutes, stirring occasionally.
6. Add the Umami Waygu strips to the skillet and cook until heated through.
7. Stir in cashew cream and heavy cream (or coconut cream). Simmer for 10 minutes, stirring occasionally, until the sauce thickens.
8. Add butter and salt to taste. Stir until the butter melts and incorporates into the sauce.
9. Remove from heat and garnish with chopped fresh cilantro.
10. Serve the Indian Butter Masala with Umami Waygu over steamed basmati rice or with naan bread for a truly indulgent experience.
11. Enjoy the rich and creamy flavors of this delightful Indian dish!

Note: If you have any specific allergen concerns, please review the ingredient list and make necessary substitutions or consult a healthcare professional.