

# Popular Restaurants: Choose a Beef Alternative Like bRestaurant



By [Bonnie Griffin](#)

Finding a good restaurant that caters to your dietary needs if you are vegan can often be a challenge. One [popular restaurant](#) found a way to meet that need. bRestaurant became popular when they decided to step up and serve a delicious burger with their vegan customers in mind. The impossible burger was created in March of 2018. The burger has been met with great responses, even from the restaurant's meat-eating burger fans. Next time you're looking for a great-tasting vegan option, bRestaurant has a great burger you might want to give a try at one of their multiple locations in the United States.

# **This restaurant took beef alternatives to a new level with their impossible burger. What are some other great beef alternatives that you could enjoy?**

Finding alternatives to beef that taste good can seem like an unwarranted chore. With so many restaurants looking at vegan dishes like the leftover corner on their menu, we often have to look to ourselves for a good vegan meal. Cupid has some suggestions when it comes to vegan-friendly beef alternatives that you might enjoy:

**1. Tofu:** Tofu can be a great alternative for meats like seafood, chicken, pork, and beef. The trick to using tofu as a tasty meat substitute is making sure you pick up extra firm tofu, and be sure to press it. Because of its incredible ability to absorb seasonings, you can give it just about any flavor your tastebuds desire.

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**2. Seitan:** As long as you don't have any gluten allergies, seitan is a good meat alternative. It is a great source of protein, and dense and chewy enough that you can cook it any way you want including grilling or frying. You choose how to season it, and the right seasoning can give it the flavor of chicken, beef, or pork.

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**3. Pea protein:** Not everyone wants to eat veggie burgers all the time. If you are sick of them or hate them all together, try pea protein products. Pea protein products do a great job

of creating a solid meat-like texture. It is seasoned to mimic the flavor of beef, pork, and even hotdogs. On top of being vegan, pea protein products are soy, gluten, and GMO-free, and they contain a lot of protein.

**What are some of your favorite meat alternatives? Let us know your thoughts in the comments below.**