

# Plant-based fare flying on Delta this month



The Impossible Burger served on Delta is topped with Manchego cheese and caramelized onion chutney (Photos courtesy Impossible Burger)

Delta has added plant-based meals from [Impossible Foods](#) and [Black Sheep Foods](#) and a selection of locally grown vegetables.

The additional menu options will launch this month in Delta One and First Class and on select flights 900 miles and greater.

“Not only are plant-based meats like Impossible™ Burger delicious to eat, but they’re also often better for the environment using far less land and water to produce,” said Kristen Manion Taylor, Senior Vice President – Inflight Service. “These new options are one part of Delta’s broader mission to promote a wellness focused travel journey.”

Delta has also started a loyalty offer with [Instacart](#) and added inflight entertainment with [Peloton](#) and [Spotify](#).

Delta’s Impossible Burger is being prepared with a green chili spice rub and topped with caramelized onion chutney and [Manchego cheese](#) served on a brioche roll.



Impossible Meatballs are being served on Delta flights from San Francisco

Black Sheep Foods' plant-based lamb meatballs are a Greek-inspired dish is served with spinach rice and feta. It is being served for a limited time on select flights 900 miles and greater departing San Francisco in partnership with [Souvla](#).

Impossible Meatballs are made by Impossible Foods with a mix of Impossible Burger and Impossible™ Sausage and seasoned with a savory homestyle blend. The meatballs are served in a pomodoro sauce with orzo risotto, pesto cream, spinach and roasted tomatoes. The meatballs are served on flights 900 miles and greater departing New York-JFK and LGA in partnership with [Union Square Events](#).

Pan-fried cauliflower cakes made with riced cauliflower, rapini, and parmesan cheese are served with creamy pesto, orzo, roasted tomatoes and toasted hazelnuts are served from Seattle on flights of 900 miles or more. Delta has also added to its lineup a warm seasonal vegetable plate with broccolini, roasted button mushrooms, grilled heirloom carrots, grilled red onions and roasted cherry tomatoes, served the herb-scented israeli couscous and a lemon herb butter