

VanGohan Recipe: Week of 2024-11-25

Grilled Salmon With Mushroom Sauce

Things you need to prepare

- Cooking oil
- Salt and pepper

Instructions

1. Heat cooking oil on medium heat, grill salmon (skin side down) for 5-7 mins, then remove salmon on a plate
2. Clean the pan, heat Seasoning② for a min and cook mushroom and onions with salt and pepper on high heat
3. When vegetables get soft, add and cook Seasoning③ for a few mins.
4. Add 1 tablespoon water in Seasoning④, then pour it on salmon

Sweet Sour Chicken

Things you need to prepare

- Cooking oil
- Salt & pepper
- 2 table spoon water

Instructions

1. Salt and pepper on chicken and coat chicken with potato starch①
2. Fry chicken with cooking oil on medium heat
3. Cook vegetables
4. When vegetables are cooked, add 2 table spoon water and Seasoning④

Ume Becon Pasta (Sour Plum)

Things you need to prepare

- Salt
- Pasta

Instructions

1. Boil pasta with salt
2. Cook garlic and bacon on a pan on medium heat
3. Add boiled pasta when bacon is cooked
4. Add Seasoning④ and cook lightly, then stop the heat, mix arugula

PACKAGE OF THE WEEK

- 今週のメニュー -

NOVEMBER 26, 2024

MAIN メイン (MEAL KIT)

WHAT WE SEND
届くもの



鶏の甘酢炒め SWEET SOUR CHICKEN

Chicken, Shimeji,
Bell Pepper, Onion, Sweet
Potato, Garlic, Seasonings
(incl. Soy Sauce, Vinegar,
Potato Starch)



サーモンの キノコあんかけ GRILLED SALMON WITH MUSHROOM SAUCE

Salmon, Shimeji Mushroom,
Garlic, Butter, Wine, Soy
Sauce

SIDE サイド (COOKED)

INGREDIENTS
材料



HOT

白菜とお揚げの煮物 BRAISED CHOY AND TOFU

Choy, Deep-fried Tofu, Soy
Sauce, Stock



HOT

ビーツの煮物 JAPANESE-STYLE BRAISED BEETS

Beet, Carrot, Pea, Soy
Sauce, Stock, Vinegar

RICE/NOODLE ごはん/麺類 (MEAL KIT)



梅肉ベーコンパスタ UME BECON PASTA

Arugula, Spinach, Bacon,
Ume, Garlic, Stock
Please prepare your own
pasta

※お米/パスタは別途\$1で2人前お届けが可能です
※YOU CAN ORDER RICE/PASTA FOR \$1 PER 2 SERVINGS

ON THE HOUSE アラスワン



キャベツの浅漬け PICKLED CABBAGE

Cabbage, Vinegar, Stock,
Soy Sauce

※商品には密封された生肉を含みます。冷蔵でお届けいたしますが、
オフィスお届けでお持ち帰りまでにお時間がかかる場合は、冷蔵庫で保存してください。
お届け日から3日以降に調理する予定の場合は、商品（特に肉魚）を冷凍してください。
※ We deliver products which contains sealed raw meats refrigerated.
Please keep them refrigerated until you leave your office. If you plan to cook the products
after 3 days from delivery, we recommend to freeze ingredients especially meats and fish.