VanGohan Recipe: Week of 2024-04-22 Pork With Mustard Sauce

Things you need to prepare

Water

Instructions

- 1. Boil some water and cook Pork, drain water, and mix Seasoning ①
- 2. Add carrots and ginger@ and mix them well
- 3. Arrange it on a plate with Cucumber and Japanese basil

Mayo Ponzu Chicken

Things you need to prepare

· Cooking oil

Instructions

- 1. Coat chicken with potato starch (1) lightly
- 2. Stir-fry chicken on a pan with cooking oil on medium heat until both side is browned
- 3. Add vegetables and cook until they get soft
- 4. Add Seasoning 4 and cook for a few mins

Takana Salad Udon

Things you need to prepare

Water

Instructions

- 1. Boil udon noodles about 3-5mins, rinse them under cold running water and drain water well
- 2. Arrange the noodles on a plate and pour Seasoning all over, then add the tomatoes (cut in half) and lettuce on top
- 3. You can add soy sauce and/or sesame oil as you like!



PACKAGE OF THE WEEK

- 今週のメニュー-

A D R I I 2 3 2 0 2 1

MAIN メイソ (MEAL KIT)

WHAT WE SEND 届くもの



ポークの からしごまソース PORK WITH MUSTARD SAUCE

Pork, Carrot, Ginger, Seasonings (Incl. Soy Sauce, Mustard Sesame Oil, Sesame)



マヨポソチキソ MAYO PONZU CHICKEN

Chicken, Zucchini, Asparagus, Bell Pepper, Onion, Seasonings (Incl. Ponzu, Mayo, Soy Sauce, Sesame)





マッシュルーム トマトほうれん草ソラー SAUTEED MUSHROOM AND VEGETALBES

> Mushroom, Tomato, Spinach, Butter



ポテト の ポター ジュ PTATO POTAGE

Potato, Onion, Butter, Stock, Milk

RICE/NOODLE ごはん/麺類



高菜サラダうどん TAKANA SALAD UDON

Noodle, Takana Pickles, Cucumber, Tomato, Ham, Seasonings (Incl. Soy Sauce, Mayo, Sesame)

※ 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 プラスワン



胡麻ドレッシング SESAME DRESSING

Sesame, Soy Sauce, Mayo.
Vinegar, Sesame Oil
*Pour dressing on your
favorite vegetables

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