

VanGohan Recipe: Week of 2024-07-08

Keema Curry

Things you need to prepare

- Cooked rice
- Salt and pepper
- 100ml water

Instructions

1. Cook meat on a pan on medium heat and break it into small pieces
2. Cook Vegetables^② for a few mins then add salt & pepper
3. Add 100ml water and Seasoning^③ and cook for 5-10 mins
4. Pour curry on rice

Ramen Salad

Things you need to prepare

- Water

Instructions

1. Boil noodles about 5-6 mins, cool them with water, and drain the water well
2. Mix the noodles, lettuce, and Seasoning^②
3. Arrange it on a plate with tomatoes and a boiled egg on top
4. Adjusting taste with salt and pepper, and adding boiled chicken breast or ham would be great, too!

Sauteed Garlicky Squid

Things you need to prepare

- Cooking oil
- 100ml water, 1 table spoon water
- Salt and pepper

Instructions

1. Cook vegetables with extra cooking oil on medium heat and take them out from the pan
2. Heat a clean pan with cooking oil, garlic and ginger on medium heat, add squid when you smell garlic and ginger well
3. Add Seasoning^③ salt and pepper and cooked vegetables when squid is cooked, then pour and boil 100ml of water

4. Mix potato starch and 1 table spoon of water in a cup, stop the heat,
pour it in a pan and lightly stir
5. Please adjust the taste with soy sauce as you want