

# VanGohan Recipe: Week of 2024-08-12

## Pork Katsu With Kimchi Cheese

### Things you need to prepare

- 3 table spoons of water
- Salt and pepper
- Cooking oil

### Instructions

1. Tenderize pork. Put kimchi (drain water if there is ) and cheese between open pork. Leave some space on edge
2. Close pork and press it to get rid of the air inside then salt and pepper on both sides
3. Make thick batter (flour and a bit less than 3 table spoons of water) and coat pork with it
4. Coat pork with panko tightly
5. Heat about 1cm of cooking oil on medium heat and cook both sides well \*\*\* You can cook in oven after the both side is browned if cheese is melt and comes out.
6. Cut them and arrange on a plate with Seasoning®

### Tips

- ★Please cut this katsu straight from top, since the katsu is easy to collapse

## Starchy Rice Bowl Sauce

### Things you need to prepare

- Cooked rice

### Instructions

1. Heat starchy sauce in a pan or microwave it
2. Serve rice in a bowl and por the sauce
3. Adjust taste with soy sauce

## Teriyaki Chicken With Mayo Sauce

### Things you need to prepare

- Cooking oil
- Salt & pepper

### Instructions

1. Season Chicken with salt & pepper
2. Cook Chicken and Vegetables with cooking oil on medium heat  
(remove Vegetables when its cooked)
3. When one side of the chicken got browed, flip it and keep cooking  
for another 3mins with a lid on low-medium heat
4. Wipe out the extra water and add Seasoning④ then cook it on high  
heat until the sauce got thicker
5. Arrange it with Vegetables and Seasoning⑤ on plate
6. Please make sure chicken is cooked well



1 ORDER FOR 2 PEOPLE

## PACKAGE OF THE WEEK

- 今週のメニュー -

AUG 13, 2024

### MAIN メイン (MEAL KIT)

WHAT WE SEND  
届くもの



### キムチーズの ポークミルフィーユ PORK KATSU WITH KIMCHI CHEESE

Pork, Kimchi, Cheese,  
Cabbage, Seasonings (incl.  
Flour, Panko, Mayo,  
Worcestershire Sauce)



### 照りマヨチキン TERIYAKI MAYO CHICKEN

Chicken, Onion, Bell  
Pepper, Broccoli  
Seasonings (Incl. Soy  
Sauce, Mayo)

### SIDE サイド (COOKED)

INGREDIENTS  
材料



COLD

### 大根きんぴら DAIKON RADISH KIMPIRA (SIMMERED)

Daikon Radish, Carrot,  
Sesame, Soy Sauce, Stock,  
Sesame Oil



HOT

### 旬の野菜のロースト GARLICKY ROASTED SEASONAL VEGETABLES

Zucchini, Onion, Potato,  
Garlic, Lemon, Olive Oil

### RICE/NOODLE ごはん/麺類 (MEAL KIT)



### あんかけ丼ソース STARCHY RICE BOWL SAUCE

Pork, Carrot, Choy, Sesame Oil, Soy  
Sauce, Broth, Potato Starch

\*Please prepare rice

※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



### オレンジドレッシング SALAD DRESSING

Orange, Lemon, Soy Sauce,  
Mustard, Honey, Garlic

※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.