

VanGohan Recipe: Week of 2026-02-09

Braised Chicken & Egg With Sweet Salty Sauce

Things you need to prepare

- Water

Instructions

1. Put chicken in a pot and pour just enough water to cover the chicken and boil
2. Drain water once chicken is cooked, add 300ml (1.5cups) of water in a pot, then boil on medium heat
3. Add peeled eggs and Seasoning③ when water is boiled, drop a piece of aluminum foil to cover the entire surface then stew for 10mins. Add Bok-Choy and cook for another 5-10mins
4. We recommend to let it cool once (not more than 2 hours) to let the flavour soak into the dish well.

Negitoro Bowl

Things you need to prepare

- Cooked rice

Instructions

1. Put tuna on cooked rice
2. Pour sauce and seaweed on top. Add soy sauce as you prefer.

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 drained kimchi and cheese on top of pork slices (layer edges of 2 slices to make a big katsu shape for small slices). Leave some space on edge
2. Close with rest of pork slices and press the edge 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(blue sticker ④) 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 Seasoning⑥ and cabbage

Tips

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

VanGohan

1 ORDER FOR 2 PEOPLE

PACKAGE OF THE WEEK

-今週のメニュー-

FEB 10, 2026

MAIN
メイン
(READY-TO-COOK)



キムチーズの
ポークミルフィーユ
PORK KATSU WITH
KIMCHI CHEESE
Pork, Kimchi, Cheese,
Seasonings (Incl. Flour,
Panko, Mayo,
Worcestershire Sauce)

チキンと
ゆで卵の甘辛煮
BRAISED CHICKEN
& EGG WITH SWEET
SALTY SAUCE
Chicken, Egg, Choy, Seasonings
(Incl. Soy Sauce, Vinegar)

SIDE
サイド
(READY-TO-EAT)



ズッキーニとかぼちゃ
のグラタン
ZUCCHINI AND
PUMPKIN GRATIN
Zucchini, Pumpkin,
Cheese, Wine, Olive Oil



里芋とベーコンの
煮っこりがし
SIMMERED TARO IN
SOY SAUCE
Taro, Bacon, Green Bean,
Soy Sauce

RICE/NOODLE
ごはん/麺類
(READY-TO-COOK)



ネギトロ丼
NEGITORO BOWL
Tuna, Green Onion, Nori Seaweed,
Sauce (Incl. Soy Sauce)
*No rice in the package

※お米/パスタは別途 \$1で2人
前お届けが可能です。
うどん・そば・ラーメン麺は
パッケージに含まれます。
※SIDE ORDER OF
RICE/PASTA NOODLES ARE
\$1 PER 2 SERVINGS.
SOBA, UDON, AND RAMEN
NOODLES COME WITH
YOUR PACKAGE.

※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.