

VanGohan Recipe: Week of 2024-09-30

Chicken And Egg Bowl

Things you need to prepare

- Cooked rice
- 50ml water
- 2~4pcs of Egg (you can add more eggs)

Instructions

1. Put Seasoning① and 50ml of water in a pot and bring to a boil, add chicken then cook it for 3-4mins on medium heat (skim the foam from the surface)
2. Add vegetables and keep simmered for another 2 mins
3. Make beaten eggs in a small bowl and add it in the pot, cook the eggs as you like
4. Serve it with the broth on rice in a bowl and garnish with some watercress
5. Please make sure chicken is cooked well

Steamed Pork & Veggies

Things you need to prepare

- Salt

Instructions

1. Put pork on a pan and pour Seasoning① on top
2. Add Vegetable② on pork and a little bit of salt
3. Cook it on medium heat with a lid on
4. When it's started boiling, cook another 5 mins on lower heat
5. Drain water, then mix with Seasoning⑤ and arrange it in a bowl