# VanGohan Recipe: Week of 2024-11-25 Grilled Salmon With Mushroom Sauce

## Things you need to prepare

- Cooking oil
- Salt and pepper
- · 1tablespoon water

#### Instructions

- 1. Heat cooking oil on medium heat, grill salmon (skin side down) for 5-7 mins, then remove salmon on a plate
- 2. Clean the pan, heat Seasoning@ for a min and cook mushroom and onions with salt and pepper on high heat
- 3. When vegetables get soft, add and cook Seasoning for a few mins.
- 4. Add 1 tablespoon water in Seasoning, then pour it on salmon

## Sweet Sour Chicken

## Things you need to prepare

- · Cooking oil
- · Salt & pepper
- 2 table spoon water

#### Instructions

- 1. Salt and pepper on chicken and coat chicken with potato starch 1.
- 2. Fry chicken with cooking oil on medium heat
- 3. Cook vegetables
- 4. When vegetables are cooked, add 2 table spoon water and Seasoning@

## Ume Becon Pasta (Sour Plum)

## Things you need to prepare

- Salt
- Pasta

### **Instructions**

- 1. Boil pasta with salt
- 2. Cook garlic and bacon on a pan on medium heat
- 3. Add boiled pasta when bacon is cooked
- 4. Add Seasoning@ and cook lightly, then stop the heat, mix arugula



1 ORDER FOR 2 PEOPLE

## PACKAGE OF THE WEEK

- 今週のメニュー-

NOVEMBER 26, 2024

MAIN メイソ (MEAL KIT)

WHAT WE SEND 届くもの



#### 鶏の甘酢炒め SWEET SOUR CHICKEN

Chicken, Shimeji, Bell Pepper, Onion, Sweet Potato, Garlic, Seasonings (incl. Soy Sauce, Vinegar, Potato Starch)



Salmon, Shimeji Mushroom, Garlic, Butter, Wine, Soy Sauce

SIDE サイド (COOKED)

INGREDIENTS

材料



白菜とお揚げの煮物 BRAISED CHOY AND TOFU

Choy, Deep-fried Tofu, Soy Sauce, Stock



ビーツの煮物 JAPANESE-STYLE BRAISED BEETS

> Beet, Carrot, Pea, Soy Sauce, Stock, Vinegar

# RICE/NOODLE ごはん/麺類



梅肉ベーコンパスタ UME BECON PASTA

Arugula, Spinach, Bacon, Ume, Garlic, Stock Please prepare your own pasta

※ 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



キャベツの浅漬け PICKLED CABBAGE

Cabbage, Vinegar, Stock, Soy Sauce

※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.