

## VanGohan Recipe: Week of 2025-07-14

### Hokkaido Style Fried Chicken

#### Things you need to prepare

- Cooking oil

#### Instructions

1. Marinate chicken with Seasoning① and leave it in a refrigerator for 20-30 mins
2. Add potato starch to marinated chicken
3. Heat a pan with 1cm cooking oil, stir-fry both side for 3-5 mins each on medium heat
4. Cook both side for another min each on high heat to make it crispy
5. Arrange chicken with vegetables and lemon on a plate
6. Please make sure chicken is cooked well

### Hokkaido's Sweet & Salty Pork Bowl

#### Things you need to prepare

- 50ml water
- Cooked rice

#### Instructions

1. Heat Seasoning① and 50ml water in a pan on high heat until boiled
2. Add onion into the pan and cook until it gets soft on medium heat, then add pork
3. When pork is cooked and caramelized, put it on cooked rice in a bowl and arrange it with green onion
4. Putting a poached egg on top would add extra rich taste...!

### Takana Mixed Rice Base

#### Things you need to prepare

- Cooked rice (1.5-2 cups)

#### Instructions

1. Mix the Rice base with cooked rice
2. The package is made for 2 cups of rice. Please adjust the amount of rice as you prefer

## PACKAGE OF THE WEEK

- 今週のメニュー -

JULY 15, 2025

### MAIN メイン (MEAL KIT)

WHAT WE SEND  
届くもの



#### 北海道グルメ豚丼 HOKKAIDO'S SWEET & SALTY PORK BOWL

Pork, Cabbage, Tomato,  
Seasonings (Incl. Soy Sauce,  
Ginger)



#### 北海道ザンギ HOKKAIDO STYLE FRIED CHICKEN

Chicken, Lemon, Lettuce,  
Seasonings  
(incl. Soy Sauce, Garlic,  
Oyster Sauce, Potato  
Starch)

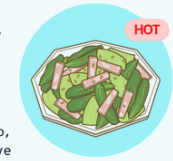
### SIDE サイド (COOKED)

INGREDIENTS  
材料



#### 洋風なす田楽 GRILLED EGGPLANT WITH SWEET MISO PASTE

Eggplant, Green Pepper, Miso,  
Balsamic Vinegar, Onion, Olive  
Oil, Cheese, Parsley



#### 青梗菜と油揚げの ビリ辛炒め SPICY BOK CHOY & FRIED TOFU STIR-FRY

Fried Tofu, Bok Choy, Oyster  
Sauce, Miso, Garlic, Potato  
Starch, Chili Bean Sauce

### RICE/NOODLE ごはん/麺類 (MEAL KIT)



#### 高菜のまぜご飯 TAKANA MIXED RICE BASE

Takana, Sesame, Seasonings  
(Incl. Sesame Oil, Soy Sauce,)  
\*Please prepare your own 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 アラスワン



#### アーティチョークの オイル漬け MARINATED ARTICHOKE

Artichoke, Olive Oil

※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.