

VanGohan Recipe: Week of 2025-01-13

Pork And Green Peppers Stir Fry

Things you need to prepare

- Cooking oil
- Salt and pepper
- Sesame oil (optional)

Instructions

1. Marinate pork with Seasoning①, salt and pepper and potato starch①.
2. Heat a pan with cooking oil, and stir-fry vegetables lightly on high heat
3. Remove vegetables from the pan, and cook garlic and ginger on the same pan and cook pork on low heat
4. Add the cooked vegetables again and cook with Seasoning ④ on medium heat
5. Pour sesame oil at last if you want!

Tips

- ★Vegetables would be cooked evenly, if you toss the pan after adding vegetables on high heat

Tantan Noodle

Things you need to prepare

- Cooking oil
- Soy sauce

Instructions

1. Boil noodles for 6 mins with a lot of hot water. (Please use a lot of well boiled hot water to make the noodles take better.)
2. Heat Sauce②
3. Drain the water and arrange noodles in a bowl with heated sauce and adjust taste with soy sauce as you prefer. Then put green onion on top.

PACKAGE OF THE WEEK

- 今週のメニュー -

JAN 14, 2025

MAIN メイン (MEAL KIT)

WHAT WE SEND
届くもの



チンジャオロース PORK AND GREEN PEPPERS STIR FRY

Pork, Bell Pepper, Bamboo Shoot, Lotus Root, Seasonings (Incl. Garlic, Ginger, Soy Sauce, Sesame Oil, Oyster Sauce)



チキンのトマト煮 TOMATO-SIMMERED CHICKEN

Chicken, Onion, Mushroom, Seasonings (incl. Tomato, Soy Sauce, Butter)

SIDE サイド (COOKED)

INGREDIENTS
材料



HOT

さつまいも塩バター SALTED BUTTER SWEET POTATOES

Sweet Potato, Butter, Honey



COLD

大根のマヨポン酢サラダ DAIKON MAYO PONZU SALAD

Daikon, Tuna, Arugula, Mayo, Ponzu, Stock, Soy sauce, Sesame

RICE/NOODLE ごはん/麺類 (MEAL KIT)



汁なし坦々麺 TANTAN NOODLES

Noodles, Pork, Garlic, Sesame, Sesame Oil, Green Onion, Tianmian Sauce, Soy Sauce

※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



あさりの佃煮 CLAM BOILED IN SOY SAUCE

Clam, Seaweed, Ginger, Soy Sauce, Sesame, Stock

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※ 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.