

VanGohan Recipe: Week of 2025-04-28

Grilled Pork with Salty Green Onion Sauce

Things you need to prepare

- Salt and pepper
- Cooking oil

Instructions

1. Salt and pepper on pork
2. Stir-fry pork on a pan with cooking oil on medium heat until both side is browned
3. Add Sauce③ in a pan and mix it with pork (or pour Sauce on the side with cooked pork on a plate)
4. Arrange pork on a plate with sauce. Put cabbage and tomatoes on the side
5. You can put pork and sauce on rice and make a pork bowl!

Mixed Rice Base With Plum And Edamame

Things you need to prepare

- Cooked rice (1.5 - 2 cups)

Instructions

1. Mix the Package with cooked rice (1.5 - 2 cups)
2. Adjust the taste with soy sauce or salt

Summer style Teriyaki Chicken

Things you need to prepare

- Cooking oil

Instructions

1. Cook chicken on a pan with cooking oil on medium heat
2. When both side is browned, add package② then cook them until everything is cooked well with a lid on
3. Add Seasoning③ and cook until glazed

PACKAGE OF THE WEEK

- 今週のメニュー -

APRIL 29, 2025

MAIN メイン (MEAL KIT)

WHAT WE SEND
届くもの



鶏レモン照り焼き SUMMER STYLE TERIYAKI CHICKEN

Chicken, Lemon, Pea,
Shimeji Mushroom
Seasonings (Incl. Soy Sauce)



豚ネギ塩だれ GRILLED PORK WITH SALTY GREEN ONION SAUCE

Pork, Green Onion,
Cabbage, Tomato,
Seasonings (Lemon, Stock,
Garlic, Sesame Oil)

SIDE サイド (COOKED)

INGREDIENTS
材料



白菜の洋風蒸し煮 STEAM-BRAISED CHOY

Choy, Corn, Stock, Wine,
Butter, Corn Starch,
Ginger, Soy Milk



レタスとのりの やみつきサラダ LETTUCE SALAD

Lettuce, Seaweed, Soy
Sauce, Garlic, Sesami,
Sesami Oil

RICE/NOODLE ごはん/麺類 (MEAL KIT)



梅枝豆の混ぜご飯の素 MIXED RICE BASE WITH PLUM AND EDAMAME

Plum, Edamame, Sesame,
Kobu-tea, Ginger
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
※YOU CAN ORDER RICE/PASTA FOR \$1 PER 2 SERVINGS

ON THE HOUSE アラスワン



きゅうりの和風レモン漬 PICKLED CUCUMBER WITH LEMON & BROTH

Cucumber, Broth, Olive Oil,
Lemon

※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.