

## VanGohan Recipe: Week of 2025-02-03

### Hokkaido's Sweet & Salty Pork Bowl

#### Things you need to prepare

- 50ml water
- Cooked rice

#### Instructions

1. Heat Seasoning① and suger & ginger in a small cup 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...!

### Mushroom & Tuna Japanese Style Pasta Sauce

#### Things you need to prepare

- Pasta noodle
- Water
- Salt

#### Instructions

1. Boil pasta with salt
2. Heat pasta sauce and adjust the taste with salted water from step1 (add salt & pepper if you want)
3. Put green onion and seaweed on top
4. Please adjust the taste with water that boiled pasta
5. 160g to 200g pasta before boiled are for 2 people

### Teriyaki Mayo Chicken

#### Things you need to prepare

- Cooking oil
- Salt & pepper

#### Instructions

1. Season Chicken with salt & pepper

2. Cook Chicken and Vegetables② with cooking oil on medium heat (remove Vegetables when its cooked)
3. When one side of the chicken got browed, flip it and keep cooking for another 3mins with a lid on low-medium heat
4. Wipe out the extra water and add Seasoning④ then cook it on high heat until the sauce got thicker
5. Arrange it with cooked vegetables and Seasoning⑤ on plate
6. Please make sure chicken is cooked well

**VanGohan**

1 ORDER FOR 2 PEOPLE

## PACKAGE OF THE WEEK

- 今週のメニュー -

FEB 4, 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)



照りマヨチキン  
TERIYAKI MAYO  
CHICKEN

Chicken, Arugula, Tomato,  
Seasonings (Incl. Soy  
Sauce, Mayo)

### SIDE

サイド  
(COOKED)

INGREDIENTS  
材料



ズッキーニとかぼちゃ  
のグラタン  
ZUCCHINI AND  
PUMPKIN GRATIN  
Zucchini, Pumpkin,  
Cheese, Wine, Olive Oil



かぶの含め煮  
SIMMERED TURNIP  
Turnip, Shimeji Mushroom,  
Fried Tofu, Soy Sauce,  
Potato Starch, Sesame Oil,

### RICE/NOODLE ごはん/麺類 (MEAL KIT)



ツナときのこの和風パスタ  
TUNA & MUSHROOM  
PASTA SAUCE

Shimeji Mushroom, Onion, Tuna,  
Stock, Butter, Soy Sauce, Seaweed  
\*No pasta noodles 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 プラスワン



コブドレッシング  
COBB DRESSING

Mayo, Ketchup, Lemon, Yogurt,  
Garlic, Egg  
\*Pour dressing on your favorite  
vegetables

※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.