

# VanGohan Recipe: Week of 2024-02-19

## Pork Katsu With Kimchi Cheese

### Things you need to prepare

- 3 table spoons of water
- Salt and pepper
- Cooking oil

### Instructions

1. Tenderize pork. Put kimchi (drain water if there is ) and cheese between open pork. Leave some space on edge
2. Close pork and press it to get rid of the air inside then salt and pepper on both sides
3. Make thick batter (flour and a bit less than 3 table spoons of water) and coat pork with it
4. Coat pork with panko tightly
5. Heat about 1cm of cooking oil on medium heat and cook both sides well \*\*\* You can cook in oven after the both side is browned if cheese is melt and comes out.
6. Cut them and arrange on a plate with vegetables and Seasoning⑥ on top

### Tips

- ★Please cut this katsu straight from top, since the katsu is easy to collapse

## 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. Coat potato starch well with marinated chicken
3. Heat a pan with 1cm cooking oil, stir-fry for 3 mins on medium heat
4. Flip and cook the other side for 3 mins
5. Cook both side for 1 min each on high heat
6. Arrange chicken with vegetables and lemon on a plate
7. Please make sure chicken is cooked well

## Seasoned Rice With Sweet Potato

## Things you need to prepare

- Rice (1cup : 150g/180ml) 1.5cups for 3people
- Water
- Salt

## Instructions

1. Wash 1cup of rice (1.5cups for 3people) and set on rice cooker with the water for 1cup (/1.5cups) of rice, add a bit of water in Seasoning cup, pour it and mix it well
2. Add sweet potato on top (Do not mix)
3. Cook on your rice cooker, adjust the taste with salt
4. You can sprinkle some Black sesame on top as you like



1 ORDER FOR 2 PEOPLE

## PACKAGE OF THE WEEK

- 今週のメニュー -

FEB 20, 2024

### MAIN メイン (MEAL KIT)

WHAT WE SEND  
届くもの



### キムチーズの ポークミルフィーユ PORK KATSU WITH KIMCHI CHEESE

Pork, Kimchi, Cheese,  
Seasonings (incl. Flour,  
Panko, Mayo,  
Worcestershire Sauce)



### 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



COLD

### 白菜サラダ HAKUSAI CHOY SALAD

Hakusai Choy, Tuna, Onion,  
Sesame Oil, Sesame, Mayo,  
Soy Sauce



### 芽キャベツと アンチョビのロースト ROASTED BRUSSELS SPROUTS & ANCHOVY

Brussels Sprouts, Bell Pepper,  
Anchovy, Cheese, Garlic,  
Stock, Butter

### RICE/NOODLE ごはん/麺類 (MEAL KIT)



### 炊き込みご飯 SEASONED RICE WITH SWEET POTATO

Sweet potato, Stock,  
Sesame

\*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 プラスワン



### やみつき漬け枝豆 ADDICTIVE MARINATED EDAMAME

Edamame, Soy Sauce, Sesame  
Oil, Sesame, Garlic

※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.