VanGohan Recipe: Week of 2025-03-10 Eggplant All'arrabbiata

Things you need to prepare

- Pasta Noodles
- Salt

Instructions

- 1. Boil pasta with salt.
- 2. Toss the pasta well with heated pasta sauce

Fried chicken with sweet and sour sauce Things you need to prepare

Cooking oil

Instructions

- 1. Marinate Seasoning (1) with chicken for 5 mins
- 2. Wipe the moisture off the chicken and coat it with potato starch
- 3. Heat cooking oil in a pan on medium heat, then cook chicken until browned
- 4. Put a lid on the pan and cook chicke on low-medium heat for about 5 more mins until cooked. When cooked, remove it from the pan and drain oil well
- 5. Cut the chicken as you want and arrange it on a plate with vegetables and pour Seasoning^⑤ on top of chicken.

Pork With Mustard Sauce

Things you need to prepare

Water

Instructions

- 1. Boil Pork in a pot and drain water.
- 2. Add Seasoning ② and carrots & ginger② in a bowl with boiled pork and mix them well
- 3. Arrange it on a plate with mixed green and Japanese basil





PACKAGE OF THE WEEK

MAIN メイソ (MEAL KIT)

届くもの

WHAT WE SEND

ポー 1 D からしごまソース PORK WITH MUSTARD SAUCE

Pork, Carrot, Ginger, Seasonings (Incl. Soy Sauce, Mustard Sesame Oil, Sesame)



香味だれの 1-リソチー FRIED CHICKEN WITH SWEET AND SOUR SAUCE

Chicken, Green Onion, Seasonings (Soy Sauce, Ginger, Garlic, Honey, Potato Starch)

SIDE サイド (COOKED) INGREDIENTS

材料



味噌コールスロー MISO FLAVOUR COLESLAW

Cabbage, Carrots, Corn. Mayo, Miso, Vinegar



豆腐のナスあんかけ DEEP FRIED TOFU WITH EGGPLANT SAUCE

Tofu, Eggplant, Bell Pepper, Green Onion Sweet Chilli Sauce, Sesame Oil, Potato Starch, Soy Sauce

RICE/NOODLE ごはん/麺類 (MEAL KIT)



ナスのアラビアータソース EGG PLANT ALL'ARRABBIATA SAUCE

Eggplant, Bacon, Tomato, Stock, Garlic, Pepper *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

ON THE HOUSE プラスワン



イタリアンドレッシング ITALIAN SALAD DRESSING

Lemon, Olive Oil, Soy Sauce, Garlic, Herbs *Pour it 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.