

VanGohan Recipe: Week of 2024-04-01

Stir Fry Pork with Basil

Things you need to prepare

- Cooked rice
- Sunny side up egg (if you want!)

Instructions

1. Cook Seasoning① at medium heat
2. Cook onion and bell pepper when you smell the garlic. Add ground pork, and stir-fry until it's cooked
3. Add Seasoning③ and shred basil and stir-fry lightly
4. Make a sunny side up egg and put it on top (optional)
5. Put it on/by rice on a plate

Peperoncino Pasta Sauce

Things you need to prepare

- Pasta noodle
- Salt

Instructions

1. Boil pasta (for 2 people) with salt
2. Cook bacon and vegetables with cooking oil in a pan
3. Add Seasoning③ and boiled pasta then arrange on a plate
4. Adjust the taste with salt
5. 160g to 200g pasta before boiled are for 2 people

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 Vegetables and lemon 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 -

MAR 26, 2024

MAIN メイン (MEAL KIT)

WHAT WE SEND
届くもの



ハンバーグ HAMBURG STEAK

Pork, Onion, Bell Pepper,
Seasonings
(Incl. Garlic, Panko,
Worcestershire Sauce,
Ketchup, Soy Sauce)
Please prepare milk or egg



とり天 JAPANESE FRIED CHICKEN

Chicken, Seasonings
(Incl. Garlic, Ginger, Soy
Sauce, Potato Starch,
Sesame Oil, Flour)
Please prepare an egg

SIDE サイド (COOKED)

INGREDIENTS
材料



しめじ&にんじん しりしり STIR FRIED SHREDDED CARROT WITH SIMEJI MUSHROOM



ポテトのうま煮 SIMMERED POTATO

Potato, Pea, Sesami, Soy
Sauce, Honey, Garlic

RICE/NOODLE ごはん/麺類 (MEAL KIT)



サーモンの クリームパスタソース CREAMY SALMON PASTA SAUCE

Salmon, Spinach, Mushroom,
Milk, Stock

※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



大根ドレッシング DAIKON RADISH DRESSING

Daikon, Lemon, Soy Sauce

※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.