

VanGohan Recipe: Week of 2024-01-29

Hokkaido's Sweet & Salty Pork Bowl

Things you need to prepare

- 50ml water
- Cooked rice

Instructions

1. Heat Seasoning① 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...!

Easy Rice-cooker Paella

Things you need to prepare

- Salt and Pepper
- Rice (1 cup: 150g/180ml) 1.5cups for 3 people
- Water (a little less than for 1 cup of rice)
- Parsley and lemon/ lime(Optional)

Instructions

1. Wash rice and add water for 1 cup of rice in a pot, then scoop out about 3 table spoons of water
2. (for 3 people, put water for 1.5 cups of rice, then scoop water out about 4.5 table spoons)
3. Add Seasoning② and 3 pinches of salt then mix well. Put Vegetables② on top then start the rice cooker *cut tomatoes if you want
4. While cooking rice, stir fry squid and meat on a pan with cooking oil. Adjust taste with salt and pepper then remove them from the pan.
5. Add squid and meat in a rice cooker's pot when rice is cooked. Close the lid and steam about 3 mins
6. Mix rice and ingredients in the pot, adjust taste with salt and pepper. Arrange it on a plate with parsley and lemon/lime as you prefer

Mapo Daikon & Spinach

Things you need to prepare

- Cooking oil

- 150ml water
- 10ml water

Instructions

1. Stir-fry celery and daikon until it's cooked with cooking oil, then add pork and cook on medium heat for a few mins
2. Add Seasoning② when the pork is cooked, and pour and boil 150ml water for a few mins
3. Cook spinach for a few mins, then add Seasoning③
4. Mix potato starch and water (10ml) in a cup, stop the heat, pour it in a pan and lightly stir



1 ORDER FOR 2 PEOPLE

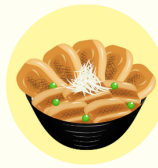
PACKAGE OF THE WEEK

- 今週のメニュー -

JAN 30, 2024

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)

No Rice in the package



大根ほうれん草の麻婆煮
MAPO DAIKON
& SPINACH

Daikon, Spinach, Pork,
Celery, Seasonings (Incl.
Garlic, Ginger, Stock, Soy
Sauce, Oyster Sauce, Miso,
Doubanjiang, Sesame Oil)

SIDE サイド (COOKED)

INGREDIENTS
材料



HOT

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



COLD

味噌コールスロー
MISO FLAVOUR
COLESLAW

Cabbage, Carrots, Corn,
Mayo, Miso, Vinegar

RICE/NOODLE ごはん/麺類 (MEAL KIT)



炊飯器パエリア
EASY-PEASY PAELLA
BY RICE COOKER

Squid, Sausage, Onion, Bell Pepper,
Edamame, Curry Powder, Garlic,

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



あさりの佃煮
CLAM BOILED
IN SOY SAUCE
Clam, Seaweed, Ginger, Soy
Sauce, Sesame, Stock

※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.