

VanGohan Recipe: Week of 2026-02-09

Braised Chicken & Egg With Sweet Salty Sauce

Things you need to prepare

- Water

Instructions

1. Put chicken in a pot and pour just enough water to cover the chicken and boil
2. Drain water once chicken is cooked, add 300ml (1.5cups) of water in a pot, then boil on medium heat
3. Add peeled eggs and Seasoning® when water is boiled, drop a piece of aluminum foil to cover the entire surface then stew for 10mins. Add Bok-Choy and cook for another 5-10mins
4. We recommend to let it cool once (not more than 2 hours) to let the flavour soak into the dish well.

Negitoro Bowl

Things you need to prepare

- Cooked rice

Instructions

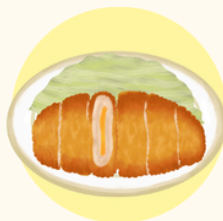
1. Put tuna on cooked rice
2. Pour sauce and seaweed on top. Add soy sauce as you prefer.

PACKAGE OF THE WEEK

- 今週のメニュー -

FEB 10, 2026

MAIN メイン (READY-TO- COOK)



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)



チキンと
ゆで卵の甘辛煮
BRAISED CHICKEN
& EGG WITH SWEET
SALTY SAUCE

Chicken, Egg, Choy, Seasonings
(Incl. Soy Sauce, Vinegar)

SIDE サイド (READY-TO- EAT)



HOT

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



HOT

里芋とベーコンの
煮っころがし
SIMMERED TARO IN
SOY SAUCE

Taro, Bacon, Green Bean,
Soy Sauce

RICE/NOODLE ごはん/麺類 (READY-TO- COOK)



ネギトロ丼
NEGITORO BOWL

Tuna, Green Onion, Nori Seaweed,
Sauce (Incl. Soy Sauce)

*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。
うどん・そば・ラーメン類は
パッケージに含まれます。
※SIDE ORDER OF
RICE/PASTA NOODLES ARE
\$1 PER 2 SERVINGS.
SOBA, UDON, AND RAMEN
NOODLES COME WITH
YOUR PACKAGE.

※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.