

VanGohan Recipe: Week of 2024-05-06

Sweet Sour Chicken

Things you need to prepare

- Cooking oil
- Salt & pepper
- 2 table spoon water

Instructions

1. Salt and pepper on chicken and coat chicken with potato starch^①
2. Fry chicken with cooking oil on medium heat
3. Cook vegetables
4. When vegetables are cooked, add 2 table spoon water Seasoning^④

Sweet Soy Sauce Meatballs & Choy

Things you need to prepare

- Water 50ml, 15ml
- Cooking oil
- Sesame oil (optional)

Instructions

1. Mix ground pork and Seasoning^① then form into bite-sized meatballs
2. Cook the meatballs on medium heat with cooking oil, remove them from the pan once they are well cooked
3. Stir-fry white part of bok choy and carrot for 3-5 mins
4. Put the meatballs back, and add 50ml water then cook them until water is boiled
5. Add Seasoning^⑤, and cook with a lid on for 3 mins on low heat
6. Add and cook leaves of bok choy (in Package^③) for another min
7. Mix 15ml (1 tablespoon) water in Potato Starch^⑦ cup and pour it in.
When it gets thick, add sesami oil at the end if you prefer!

UME Becon Pasta (Sour Plum)

Things you need to prepare

- Salt
- Pasta

Instructions

1. Boil pasta with salt

2. Cook garlic and bacon on a pan on medium heat
3. Add boiled pasta when bacon is cooked
4. Add Seasoning④ and cook lightly, then stop the heat, mix arugula