

# VanGohan Recipe: Week of 2025-06-09

## Japanese Style Nasi Goreng

### Things you need to prepare

- Cooked rice

### Instructions

1. Cook 1.5- 2 rice cups of rice (a little hard rice or cooled rice would be better)
2. Heat cooking oil on a pan and cook Seasoning② on low heat
3. When garlic smells better, add meat and vegetables
4. When meat gets browned, add cooked rice and stir fry until meat is cooked well
5. Add Seasoning⑤, then stir fry and mix the seasoning well with rice
6. Arrange on a plate with mixed leaves
7. Add a sunny-side egg on top if you like!

## Pork And Green Peppers Stir Fry

### Things you need to prepare

- Cooking oil
- Salt and pepper
- Sesame oil (optional)

### Instructions

1. Marinate pork with Seasoning①, salt and pepper and potato starch①.
2. Heat a pan with cooking oil, and stir-fry vegetables lightly on high heat
3. Remove vegetables from the pan, and cook garlic and ginger on the same pan and cook pork on low heat
4. Add the cooked vegetables again and cook with Seasoning ④ on medium heat
5. Pour sesame oil at last if you want!

### Tips

- ★Vegetables would be cooked evenly, if you toss the pan after adding vegetables on high heat

## Yaki (Pan-fry) Udon

### Things you need to prepare

- Cooking Oil
- 1 or 2 tablespoons of water
- sunny side egg (optional)

## Instructions





1. Cook pork with cooking oil on medium heat
2. When browned, add vegetables and cook until they get soft
3. Add udon noodles with 1 or 2 tablespoons of water on noodles, then put a lid on for a min on low heat.
4. When noodles get separated, add Seasoning④ and cook for a few mins
5. Arrange on a plate. Add green onion and a sunny side egg if you want!
6. You can build udon noodles for a minute and skip step 3 if you prefer.

# VanGohan

1 ORDER FOR 2 PEOPLE

## PACKAGE OF THE WEEK

- 今週のメニュー - JUNE 10, 2025

<p><b>MAIN</b> <b>メイン</b> (MEAL KIT)</p> <p>WHAT WE SEND 届くもの</p>		<p>ゆず香る 和風ナシゴレン JAPANESE-STYLE NASI GORENG</p> <p>Chicken, Bell Pepper, Onion, Salad Leaves, Seasonings (incl. Doubanjiang, Chilli Sauce, Soy Sauce, Yuzu, Pepper, Fish Sauce)</p> <p><b>No Rice in the package</b></p>		<p>チンジャオロース PORK AND GREEN PEPPERS STIR FRY</p> <p>Pork, Bell Pepper, Bamboo shoot, Seasonings (incl. Garlic, Ginger, Soy sauce, Sesame oil, Oyster sauce)</p>
<p><b>SIDE</b> <b>サイド</b> (COOKED)</p> <p>INGREDIENTS 材料</p>	<p><b>HOT</b></p> 	<p>ナス味噌炒め MISO SIMMERED EGGPLANT</p> <p>Eggplant, Bell Pepper, Soy Sauce, Sesame, Sesame Oil, Garlic</p>	<p><b>COLD</b></p> 	<p>ごぼうサラダ BURDOCK SALAD</p> <p>Burdock, Carrot, Arugula, Mayo, Sesame, Soy sauce, Wasabi, Vinegar</p>
<p><b>RICE/NOODLE ごはん/麺類</b> (MEAL KIT)</p>  <p>焼きうどん YAKI UDON</p> <p>Udon Noodles, Pork, Carrot, Onion, Cabbage, Bonito, Soy Sauce</p> <p>※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</p>		<p><b>ON THE HOUSE</b> フラスワソ</p>  <p>トマトときゅうりの浅漬け TOMATO &amp; CUCAMBER PICKLES</p> <p>Tomato, Cucumber</p>		

※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.