

# VanGohan Recipe: Week of 2024-06-10

## 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 mix 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. Heat a pan with cooking oil, and stir-fry vegetables lightly on high heat
2. Coat pork with salt and pepper and potato starch②. Remove vegetables from the pan, and cook garlic and ginger② on the same pan and cook pork on low heat
3. Add the cooked bell peppers and bamboo shoots again and cook with Seasoning③ on medium heat
4. 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 boil udon noodles for a minute and skip step 3 if you prefer.



1 ORDER FOR 2 PEOPLE

## PACKAGE OF THE WEEK

- 今週のメニュー -

JUNE 11, 2024

<p><b>MAIN</b> メイン (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>
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<p><b>SIDE</b> サイド (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>
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<p>RICE/NOODLE ごはん/麺類 (MEAL KIT)</p>		<p>焼きうどん YAKI UDON</p> <p>Udon Noodles, Pork, Carrot, Onion, Cabbage, Bonito, Soy Sauce</p>	<p>ON THE HOUSE プラスワン</p>		<p>トマトとキュウリの浅漬け TOMATO &amp; CUCAMBER PICKLES</p> <p>Tomato, Cucamber</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>					

※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.