



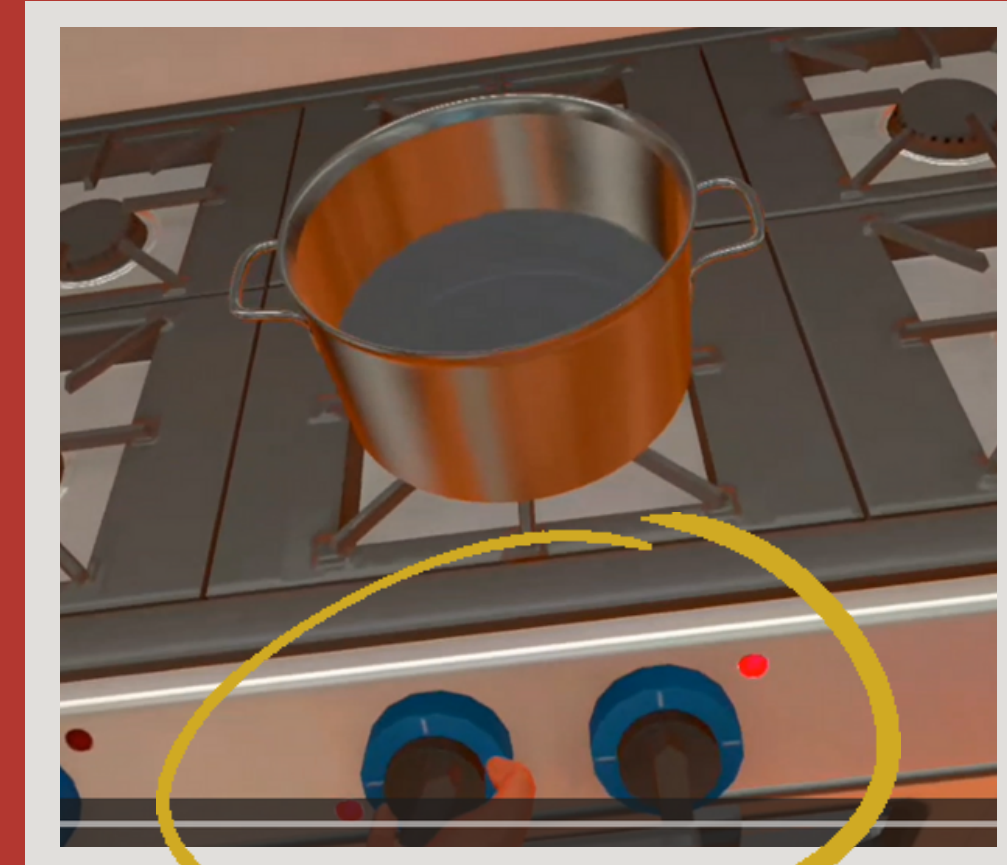
VR COOKING LESSON

Pan fried chicken, broccoli, and potatoes

STEP 1

Grab the faucet handle and twist to turn it on
Fill a large pot about 3/4 way full (about 1 L)





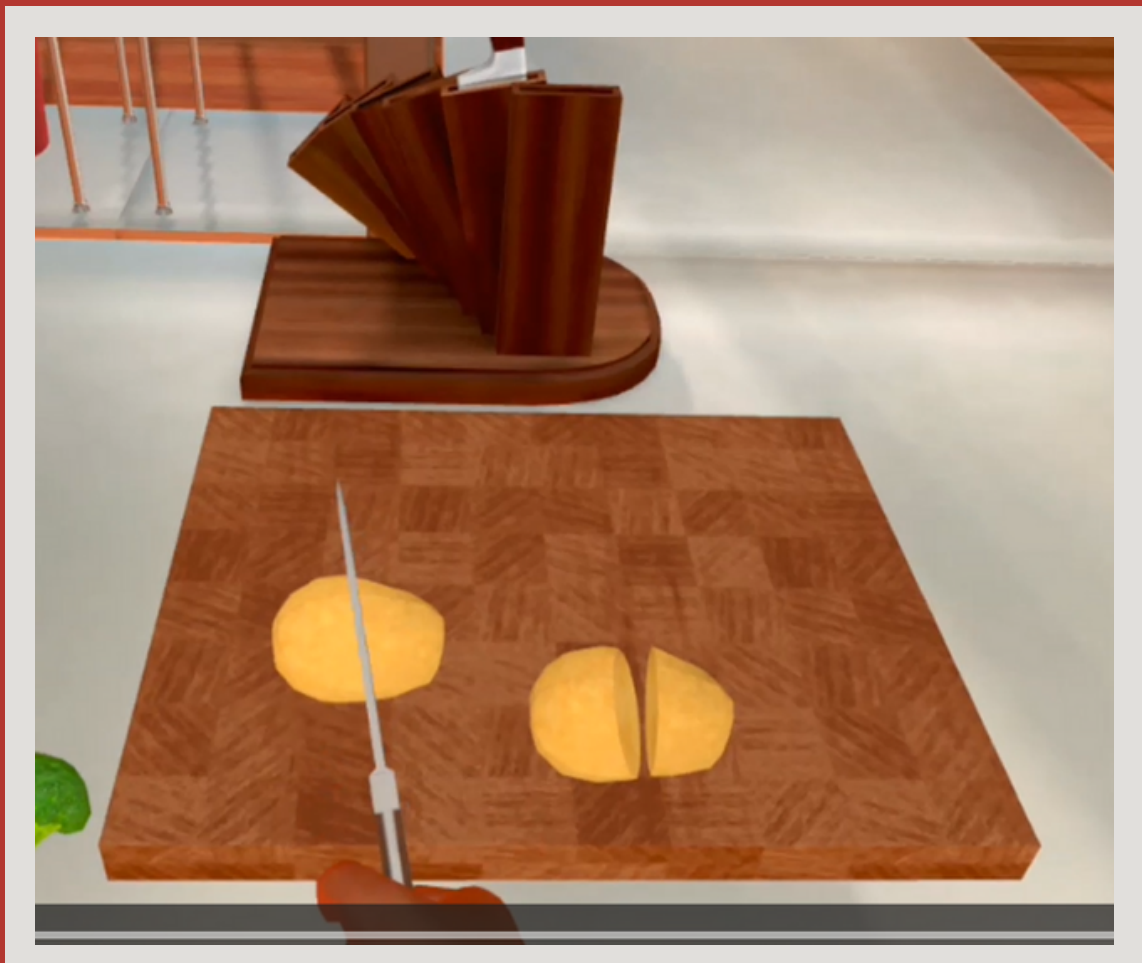
STEP 2

To place pot on stove, hover it over the stovetop until a transparent outline of the pot appears, then let go. Turn on the burner and add some salt to the water



STEP 3

Cut two potatoes in half and
add them to the pot
Place 4-5 pieces of broccoli in
the pot



STEP 4

Season your chicken breast with salt, black pepper, and chilli flakes

MAKE SURE TO SEASON BOTH SIDES



STEP 5

Grab a pan and place it on another burner on the stove and turn on the heat

Add 20-30ml of olive oil to the pan



STEP 6

Add your seasoned chicken to the pan
Stir the boiling vegetables in the mean time



STEP 7

After about 2 min, grab your chicken with your hand and flip it, it should look like this when it is flipped



Grab a plate and place it beside the stove while everything is cooking



FINAL STEP

After 30sec-1min, grab your chicken and place it on your plate

Grab your vegetables from the pot and place them on your plate



**HIP HIP
HOORAY!
YOU MADE
CHICKEN,
POTATOES,
AND
BROCCOLI!**

