



Hawaiian Loco Moco Burger

with Caramelized Onion Gravy & Rice



30min



2 Servings

From the islands to your dinner table, this meal is inspired by the iconic Hawaiian comfort food called "loco moco." It features a juicy beef patty topped with onion gravy and a sunny-side-up egg, sitting on a bed of rice. Making it a bit more "loco," we amp up the gravy with baby bella mushrooms then serve the dish with sautéed spinach to cut through some of the richness.

What we send

- 5 oz jasmine rice
- 1 yellow medium onion
- 4 oz baby bella mushrooms
- 10 oz ground beef
- ½ oz Worcestershire ^{1,4}
- 1 pkt beef broth concentrate
- ½ oz tamari in fish-shaped pod ⁶
- 5 oz baby spinach
- ¼ oz chives

What you need

- kosher salt & pepper
- olive oil
- sugar
- all-purpose flour ¹
- large eggs ³

Tools

- fine-mesh sieve
- small saucepan
- medium nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 44g, Carbs 72g, Proteins 34g



1. Cook rice

Rinse rice in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1 ¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Cook spinach & beef

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **spinach** and **a pinch each salt and pepper**; cook, stirring, until just wilted, 1-2 minutes. Transfer to plate with **onions**, keeping them separate. Add **beef patties** to skillet and cook until well-browned and medium rare, about 3 minutes per side. Transfer to a plate and cover to keep warm.



2. Caramelize onions

Peel and thinly slice **onion**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high heat. Add onions, **½ teaspoon sugar**, and **a pinch each salt and pepper**. Cook, stirring often, until onions are well browned, adding **1 tablespoon water** at a time, as needed, to scrape up browned bits from bottom, 12-15 minutes. Transfer onions to a plate. Reserve skillet for step 4.



5. Make gravy

Add **mushrooms** and **a drizzle of oil** (if dry) to same skillet. Season with **salt and pepper**. Cook, stirring occasionally, until well browned, 3-4 minutes. Add **caramelized onions** and **beef broth mixture**. Bring to a simmer; cook, stirring occasionally, until sauce is thickened and glossy, about 5 minutes. Return to measuring cup. Wipe out skillet.



3. Prep ingredients

Meanwhile, trim stem ends from **mushrooms**, then thinly slice caps. In a medium bowl, gently knead to combine **beef**, **1 ½ teaspoons of the Worcestershire**, and **a pinch each salt and pepper**; form into 2 (4-inch) patties. In a liquid measuring cup, stir to combine **beef broth concentrate**, **tamari**, remaining Worcestershire, **2 teaspoons flour**, and **¾ cup water**.



6. Fry eggs & serve

Heat **2 teaspoons oil** in same skillet over medium-high. Crack in **2 large eggs**; season with **salt and pepper**. Cook, undisturbed, until whites are just set, 1-2 minutes. Cover and cook 1 minute more. Serve **rice** topped with **spinach** and **beef patties**. Top with **gravy**, **fried eggs**, and freshly snipped **chives**. Enjoy!