



## 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
- $\frac{1}{2}$  oz Worcestershire <sup>1,4</sup>
- 1 pkt beef broth concentrate
- $\frac{1}{2}$  oz tamari in fish-shaped pod <sup>6</sup>
- 5 oz baby spinach
- $\frac{1}{4}$  oz chives

## What you need

- kosher salt & pepper
- olive oil
- sugar
- all-purpose flour <sup>1</sup>
- large eggs <sup>3</sup>

## 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 1/4 cups water** and **1/2 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.



### 2. Caramelize onions

Peel and thinly slice **onion**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high heat. Add onions, **1/2 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.



### 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.



### 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 1/2 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 **3/4 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!