

DINNERLY

Japanese Hamburg Steak

with Rice & Green Beans



40-50min



2 Servings

WHAT WE SEND

- 10 oz pkg grass-fed ground beef
- 1.8 oz katsu sauce ^{1,6}
- 1 oz panko ^{1,6}
- 1 yellow onion
- 2 pkts beef broth concentrate
- 5 oz sushi rice
- ½ lb green beans

WHAT YOU NEED

- 1 large egg ³
- ½ tsp kosher salt + more to taste
- ¼ tsp freshly ground black pepper + more to taste
- 1 tsp + 2 Tbsp ketchup
- 2 Tbsp unsalted butter ⁷
- 3 Tbsp milk ⁷

TOOLS

- medium skillet
- microwave
- small saucepan

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Cook rice

In a fine mesh sieve, rinse rice until water runs clear. In a small saucepan, combine rice and 1 cup water. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



2. Cook onions

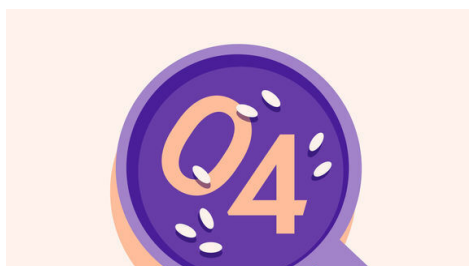
In a medium bowl, combine panko and 3 tablespoons milk. Finely chop half the onion (save remaining for personal use). Combine onions and a pinch of salt in a microwave-safe bowl, cover, and microwave until onions are soft, 3–4 minutes. Allow onions to cool.

In another microwave-safe bowl, combine green beans with 1 tablespoon each butter and water. Cover and set aside until step 5.



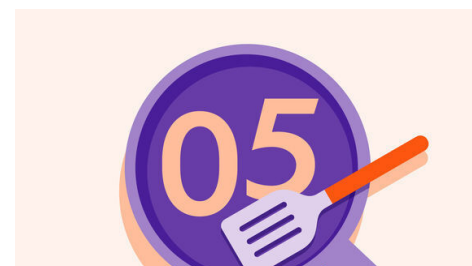
3. Make patties

To panko, add onions, beef, 1 large egg, 1 teaspoon each katsu sauce and ketchup, half the broth concentrate, ½ teaspoon salt, and ¼ teaspoon ground pepper. Mix well, then shape into 4 ¾-inch thick patties with a shallow indentation in the center. Heat 1 tablespoon oil in a medium skillet over medium. Add patties to skillet and cook until browned on the bottom, 3–4 minutes.



4. Cook patties

Flip patties then cook until browned on the other side, another 3–4 minutes. Add ¼ cup water to skillet, cover, lower heat to medium-low and steam until patties are cooked through and water has evaporated, 4–5 minutes. Transfer patties to a plate. To skillet, add ½ cup water, remaining katsu sauce and broth concentrate, 2 tablespoons ketchup, and 1 tablespoon butter.



5. Finish & serve

Bring sauce to a simmer over medium and cook until thickened and a line can be drawn with a spatula, 2–3 minutes. Return patties to skillet and spoon sauce over to rewarm. Microwave green beans until bright green and tender, 3–4 minutes. Season green beans to taste with salt and pepper. Fluff rice with a fork. Serve patties with green beans and rice. Enjoy!



6.