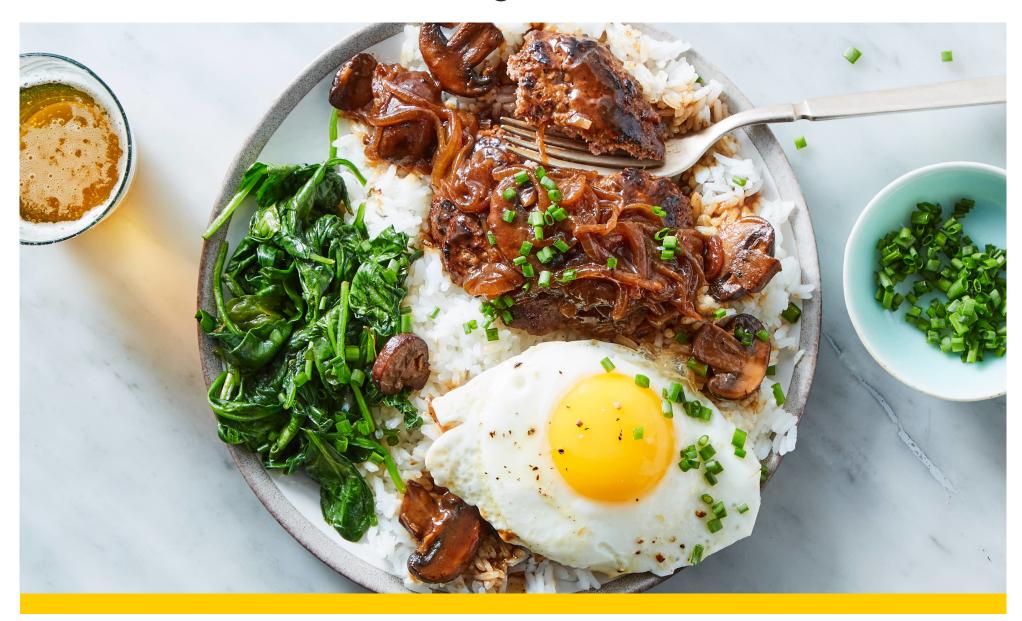
# MARLEY SPOON



# **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 mushrooms and serve the dish with sautéed spinach to cut through some of the richness.

#### What we send

- 5 oz jasmine rice
- 1 yellow onion
- 4 oz mushrooms
- 10 oz pkg grass-fed ground beef
- 1½ oz pkt Worcestershire sauce <sup>3</sup>
- 1 pkt beef broth concentrate
- ½ oz tamari soy sauce 4
- 5 oz baby spinach
- 1/4 oz fresh chives

## What you need

- kosher salt & pepper
- · olive oil
- sugar
- all-purpose flour <sup>1</sup>
- 2 large eggs <sup>2</sup>

#### **Tools**

- small saucepan
- medium nonstick skillet

#### **Allergens**

Wheat (1), Egg (2), Fish (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 890kcal, Fat 43g, Carbs 81g, Protein 44g



#### 1. Cook rice

In a small saucepan, combine **rice**, 1¼ **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.



#### 2. Caramelize onions

Halve and thinly slice all of the onion.

Heat 1 tablespoon oil in a medium nonstick skillet over medium-high. Add onions, ½ teaspoon sugar, and a pinch each of salt and pepper. Cook, stirring, until onions are well browned (add 1 tablespoon water at a time, as needed, to scrape up browned bits), 12-15 minutes. Transfer onions to a plate. Reserve skillet for step 4.



### 3. Prep ingredients

Meanwhile, trim stem ends from **mushrooms**, then thinly slice caps.

In a medium bowl, knead to combine beef, 1½ teaspoons Worcestershire, and a pinch each of salt and pepper; form into 2 (4-inch) patties.

In a liquid measuring cup, stir to combine broth concentrate, tamari, remaining Worcestershire, ¾ cup water, and 2 teaspoons flour.



4. Cook spinach & beef

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **spinach** and **a pinch each of salt and pepper**; cook, stirring, until just wilted, 1–2 minutes. Transfer to plate with **onions**, keeping them separate.

Add **beef patties** to same skillet. Cook over medium-high heat until well-browned and medium-rare, about 3 minutes per side. Transfer to a plate; 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 gravy is thickened and glossy, about 5 minutes. Return to measuring cup. Wipe out skillet.



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!