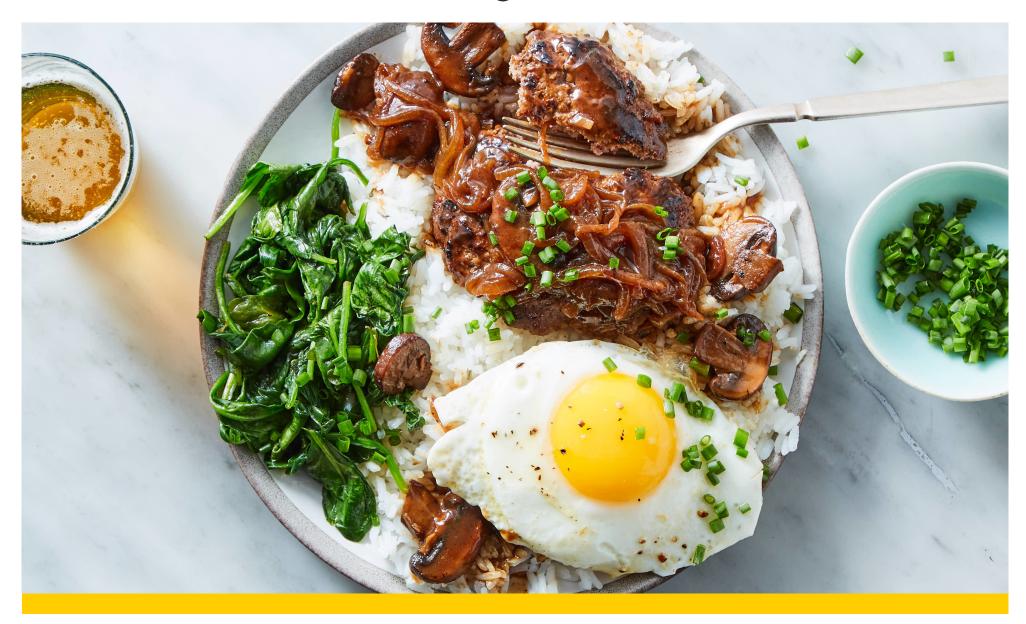
MARLEY SPOON



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 ³
- 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 1
- 2 large eggs ²

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!