

DINNERLY



Loco Moco Beef Patty with Caramelized Onions & Spinach



30-40min



2 Servings

Loco moco for breakfast? Yes please. For lunch? That works too. For dinner? You get the picture. Loco moco is whatever you need it to be. This beloved Hawaiian dish starts with a juicy beef patty atop a bed of fluffy jasmine rice, with wilted spinach nestled alongside. A caramelized onion gravy generously pours over the meaty heap, with a fried egg as the figurative cherry on top. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 1½ oz Worcestershire sauce⁴
- 1 pkt beef broth concentrate
- ½ oz tamari soy sauce⁶
- 5 oz baby spinach
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- all-purpose flour (or gluten-free alternative)
- sugar
- 2 large eggs³

TOOLS

- small saucepan
- medium nonstick skillet
- microwave

ALLERGENS

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

NUTRITION PER SERVING

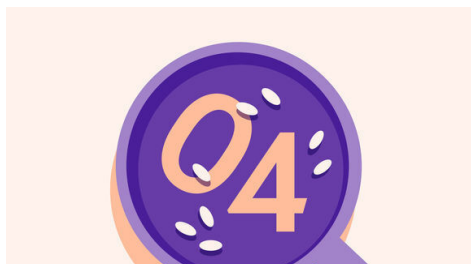
Calories 850kcal, Fat 33g, Carbs 79g, Protein 44g



1. Cook rice & prep

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover; cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.

Halve and thinly slice **onion**. 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.



4. Cook patties & sauce

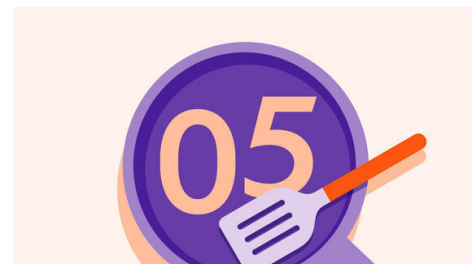
Add **beef patties** to same skillet. Cook over medium-high heat until well-browned and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer to a plate; cover to keep warm.

Add **tamari mixture** to skillet and bring to a simmer. Cook until slightly thickened, 3–5 minutes. Add **onions** and stir into sauce.



2. Caramelize onions

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **onions** and **a pinch each of salt and pepper**. Cook, stirring, until well browned (add 1 tablespoon water at a time, as needed, to scrape up browned bits from bottom of skillet), 25–30 minutes. Transfer to a plate.



5. Wilt spinach & serve

Transfer **spinach** to a bowl and cover with a damp paper towel. Microwave until wilted, 1–2 minutes. Season with **salt** and **pepper**. Fluff **rice** with a fork.

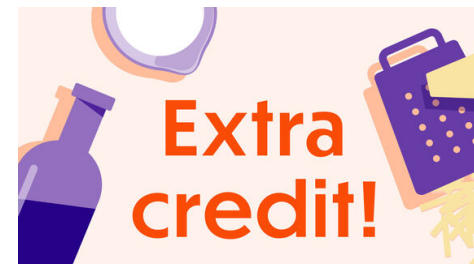
Serve **beef patties** and **spinach** over **rice**. Spoon **loco moco sauce** over **patties** and top with **a fried egg**. Enjoy!



3. Prep sauce & fry eggs

In a liquid measuring cup, combine **broth concentrate**, **tamari**, **1 tablespoon Worcestershire**, **½ cup water**, **1 teaspoon flour**, and **¼ teaspoon sugar**.

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. Transfer to plates.



6. Make it spicy!

Add some spice to this dish by drizzling on Sriracha or sprinkling it with red pepper flakes.