



Hawaiian Loco Moco

with Mushroom Gravy

Family Friendly

30 Minutes



Ground Beef



Jasmine Rice



Mushrooms



Beef Broth Concentrate



Green Onions



Soy Sauce



Garlic Puree



Ginger



Panko Breadcrumbs



All-Purpose Flour



Sesame Seeds

HELLO GINGER

Peel ginger using a spoon's edge - you'll be able to maneuver around the knobby bits more easily!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, aluminum foil, spatula, medium pot, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cup
Mushrooms	227 g	454 g
Beef Broth Concentrate	1	2
Green Onions	2	4
Soy Sauce	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Ginger	30 g	30 g
Panko Breadcrumbs	¼ cup	½ cup
All-Purpose Flour	½ tbsp	1 tbsp
Sesame Seeds	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Bring **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. While the **water** comes to a boil, peel, then mince **1 tbsp ginger** (dbl for 4 ppl). Quarter **mushrooms**. Thinly slice **green onions**.



Make gravy

Add **mushrooms** and **1 tbsp butter** (dbl for 4 ppl) to the same pan. Cook, stirring often, until **mushrooms** soften, 3-4 min. Sprinkle over **½ tbsp flour** (dbl for 4 ppl). Stir to coat, 1 min. Add **broth concentrate, soy sauce** and **½ cup water** (dbl for 4 ppl). Simmer, stirring occasionally, until **gravy** is slightly thickened, 3-4 min.



Cook rice and make patties

Add **rice** to the pot of **boiling water**. Reduce the heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min. While **rice** cooks, combine **garlic puree, ginger, beef, panko** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Form **mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl).



Finish and serve

Fluff the **rice** with a fork, then stir in **half the green onions**. Season with **salt**. Divide **rice** between bowls and top with **patties** and **mushroom gravy**. Sprinkle **sesame seeds** and **remaining green onions** over top.



Cook patties

Heat a large non-stick pan over medium-high heat. When hot, add **patties** to the dry pan. Using back of a spatula, gently press down on **each patty**. Cook, until bottoms are golden-brown, 3-4 min. Flip **patties** and continue cooking, until golden-brown and cooked through, 3-4 min. ** Transfer **patties** to a plate. Cover with foil to keep warm.



Optional step - got eggs?!

In step 4, while **gravy** cooks, heat a medium non-stick pan over medium-low heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) and swirl pan, until melted. Crack in **two eggs** (dbl for 4 ppl). Season with **salt** and **pepper**. Pan-fry, covered, until **egg white** is set, 2-3 min. (NOTE: The yolk will still be runny!)

Dinner Solved!