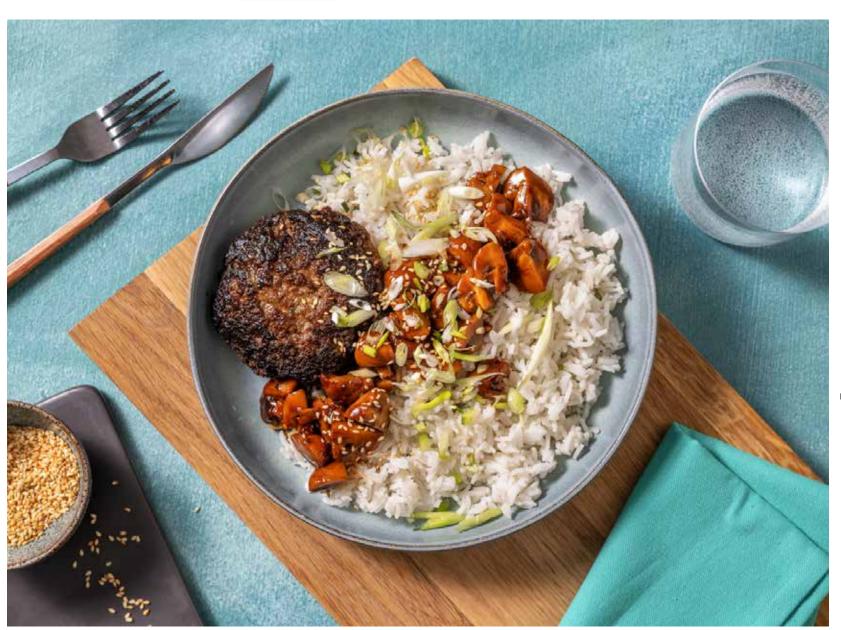


Hawaiian Loco Moco

with Mushroom Gravy

Family Friendly

30 Minutes













Beef Broth

Concentrate

Soy Sauce

Mushrooms





Green Onions









Panko Breadcrumbs



All-Purpose Flour



Sesame Seeds

HELLO GINGER

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

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	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	⅓ 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

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.



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 **½ tsp salt** (dbl for 4 ppl) in a medium bowl. Form **mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl).



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 goldenbrown, 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.



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.



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.



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!

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