



Loco Moco Hawaiian Lunch



Ingredients, Patty:

- 1 lb. 80/20 ground beef
- 2 TBLS soy sauce
- 1 Egg
- 4 TBLS breadcrumbs
- 2 TBLS green onions, finely chopped
- Salt, to taste
- Black pepper, to taste

Ingredients, Rice and Toppings:

- 2 $\frac{3}{4}$ cups cooked short grain white rice
- 4 Eggs
- 1 Cup brown gravy

Method:

1. Combine ground beef, soy sauce, egg, breadcrumbs, green onions, salt, and black pepper in a large bowl. Mix until evenly incorporated, then form into four uniform patties.
2. Heat a nonstick skillet over medium heat. Place the patties in the pan and cook for 3 to 4 minutes per side or until deeply browned and cooked through. Transfer patties to a plate and keep warm.
3. In a separate nonstick pan over medium heat, fry the eggs sunny-side-up until whites are just set while yolks remain runny.
4. Spoon a portion of hot steamed rice onto each plate. Place a cooked beef patty over the rice, top with a sunny-side-up egg, and generously drizzle with brown gravy.