Loco Moco

Ingredients

- 1 lb Ground Beef
- 1/2 T Garlic Powder
- 1/2 T Black Pepper
- 4 clv Garlic (minced)
- 2 c Beef Broth
- 1/2 T Dark Soy Sauce
- 2 Green Onions
- 4 Eggs
- 1/3 c Breadcrumbs
- 1 Onion (chopped and sliced)
- 1/2 T Salt
- 1 T Unsalted Butter
- 2 T Flour
- 1 T Soy Sauce
- 1/2 T Worcestershire Sauce
- 4 c Rice (cooked)
- 1/2 T Vegetable Oil
- 4 Cremini Mushrooms (sliced)

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Instructions

1.In a large bowl, add ground beef with 1/2 of the onion chopped, garlic powder, salt, black pepper, and bread crumbs. Mix well with your hands. Form beef into 4 patties about 1 inch thick and 5 inches wide.
2.Heat a 12-inch cast iron pan on medium heat. Spray with cooking spray. Once hot, place patties in pan and cook for 5 minutes each side or until cooked through.
3.Transfer patties to a plate. Add butter, the other half of the onion sliced, mushrooms, and garlic to the plan. Cook and stir for 3 minutes. Add flour and stir for an additional 30 seconds until the raw flour is cooked out.
4.Add beef broth, soy sauce, dark soy sauce, and Worcestershire sauce. Let it simmer on medium heat while stirring until it reaches your desired thickness.
5.Meanwhile, in a separate pan add vegetable oil. When the pan is hot crack each egg into the pan and cook sunny-side up. Season with salt and pepper on top.
6.Top rice with beef patty, gravy, fried egg, and green onions. Serve immediately.