

# Loco Moco with Mac Salad

## Ingredients

### For the Beef Patties

- 1 pound ground beef
- 1/4 cup breadcrumbs
- 1 large egg
- 2 tablespoons Worcestershire sauce
- 1/2 teaspoon garlic powder
- Salt and pepper, to taste

### For the Gravy

- 2 cups beef broth
- 1/4 cup all-purpose flour
- 2 tablespoons butter
- 1 teaspoon soy sauce

### For the Mac Salad

- 8 ounces dry elbow macaroni
- 1 tablespoon apple cider vinegar
- 1 carrot, peeled and grated
- 2 tablespoons grated onion
- 1 1/4 cups mayonnaise
- 2 tablespoons milk
- 1 teaspoon sugar
- Salt and pepper, to taste

### For the Plate

- 4 cups cooked white rice
- 4 eggs, fried sunny-side up
- Sliced green onions, for garnish

## Instructions

### Preparing the Mac Salad

1. Cook the macaroni according to package directions in a pot of boiling salted water. Drain and transfer to a mixing bowl.
2. Sprinkle the apple cider vinegar over the top, add the carrot and onion, stir, and let cool for 10-15 minutes.
3. Whisk together the mayonnaise, milk, and sugar in a small bowl.
4. Stir the mayonnaise mixture into the macaroni, season with salt and pepper to taste.
5. Cover and refrigerate for at least 1 hour or overnight.
6. Stir before serving, thinning with milk or more mayo if needed.

### Preparing the Beef Patties

1. In a large bowl, mix the ground beef, breadcrumbs, egg, Worcestershire sauce, garlic powder, salt, and pepper.
2. Form the mixture into 4 equal-sized patties.
3. Heat a skillet over medium-high heat and cook the patties for 4-5 minutes per side, or until desired doneness is reached.
4. Remove the patties and set aside, keeping the skillet with the fond for making the gravy.

### Making the Gravy

1. In the same skillet, melt the butter over medium heat.
2. Whisk in the flour and cook for 1-2 minutes, scraping up the fond from the pan.
3. Gradually whisk in the beef broth and soy sauce, continuing to scrape up any remaining fond.
4. Simmer, stirring constantly, until the gravy thickens.
5. Taste and adjust seasoning if needed.

### Assembling the Loco Moco Plate

1. Place two scoops of rice on each plate.
2. Top with a beef patty and pour gravy over the patty.
3. Place a fried egg on top.
4. Add a scoop of mac salad on the side.
5. Garnish with sliced green onions.