



## CUSTOMIZED: Seared Steak & Salisbury Sauce

with Ready-to-Heat Mashed Potatoes & Peas



30-40min



2 Servings

We love vintage stuff of all kinds, including recipes! Salisbury steak is a throwback to the mid-twentieth century. Traditionally, it's made with ground beef patties, seasoned with onions and cooked like steak. Here, we up the ante with steaks, but we stuck to the script for the Salisbury sauce. And of course, since there's gravy, there's gotta be a bed of creamy ready-to-heat mashed potatoes and peas alongside.



## What we send

- 1 pkg ready-to-heat mashed potatoes <sup>7</sup>
- 10 oz pkg sirloin steaks
- 1½ oz pkt Worcestershire sauce <sup>4</sup>
- 1 pkt beef broth concentrate
- 1 oz scallions
- 5 oz peas

## What you need

- kosher salt & ground pepper
- ketchup
- all-purpose flour <sup>1</sup>
- butter <sup>7</sup>
- olive oil

## Tools

- small saucepan
- medium skillet
- potato masher or fork

## Allergens

Wheat (1), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 720kcal, Fat 36g, Carbs 58g, Protein 38g



### 1. Boil potatoes

Cook potatoes according to packaging instructions.

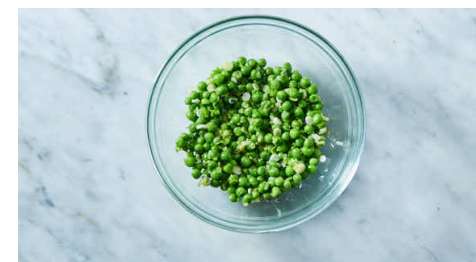
Cover to keep warm.



### 2. Prep ingredients

Meanwhile, pat **steaks** dry, then season all over with **salt** and **pepper**; set aside until step 4. In a liquid measuring cup, whisk to combine **Worcestershire sauce**, **beef broth concentrate**, **⅔ cup water**, **1 tablespoon ketchup**, and **2 teaspoons flour**; set aside until step 5.

Trim **scallions**, then thinly slice, keeping dark greens separate.



### 3. Cook peas

Heat **1 tablespoon butter** in a medium skillet over medium. Add **sliced scallion whites and light greens**; cook, stirring, until softened, but not browned, about 2 minutes. Add **peas** and cook, stirring, until just warmed through and bright green, 2-3 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet.



### 4. Cook steaks

Heat **1 tablespoon oil** in same skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 2-3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



### 5. Make Salisbury sauce

Stir **broth mixture**, then add to same skillet. Bring to a simmer over medium heat, scraping up any browned bits from the bottom of the skillet.

Cook until sauce is thick enough to coat the back of a spoon and reduced to about **⅔ cup**, about 3 minutes. Season to taste with **salt** and **pepper**.



### 6. Mash potatoes & serve

To warm **potatoes**, stir in **remaining scallions**; season to taste. Thinly slice **steaks**, if desired. Stir **any resting juices** from cutting board into **Salisbury sauce**, and spoon over top. Serve with **mashed potatoes** and **peas** alongside. Enjoy!