DINNERLY



Salisbury Steak Casserole with Mashed Potato Topping





The beef patty so good we call it steak. The Salisbury steak is a saucy and savory icon on its own, but we think it deserves a spot in your casserole rotation. Beef, carrots, onions, and peas mix it up in a thick Worcestershirebased sauce before we spread creamy mashed potatoes over top. Broil it all together, grab your biggest spoon, and go to town. We've got you covered!

WHAT WE SEND

- · 3 potatoes
- · 1 carrot
- 1 yellow onion
- 2 (1½ oz) Worcestershire sauce ⁴
- ¼ oz cornstarch
- 10 oz pkg grass-fed ground beef
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- ketchup
- butter⁷
- ¼ cup milk 7
- garlic

TOOLS

- · large saucepan
- · large (12") ovenproof skillet
- · potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 860kcal, Fat 28g, Carbs 100g, Protein 40a



1. Cook potatoes

Scrub potatoes (peel if desired), then cut into 1-inch pieces. Place in a large saucepan with 1 teaspoon salt and enough water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve ½ cup cooking water, then drain and return potatoes to saucepan off heat. Cover to keep warm.



2. Prep ingredients

Preheat broiler with a rack in the upper third.

Scrub **carrot**; halve and thinly slice into half moons. Finely chop **onion** and **2 teaspoons garlic**.

In a liquid measuring cup, whisk to combine all of the Worcestershire sauce, 1 cup water, 2 tablespoons ketchup, and 1½ teaspoons cornstarch; set aside until step 5.



3. Cook beef

Heat 1 tablespoon oil in a large ovenproof skillet over medium-high. Add beef and season with salt and pepper. Cook, breaking up into smaller pieces, until deeply browned and cooked through, 3–5 minutes. Transfer to a bowl; wipe out skillet.



4. Cook veggies & mash

Heat 1 tablespoon oil in same skillet over medium-high. Add carrots, garlic, onions, and a pinch of salt; cook until softened and browned, about 4–5 minutes.

Meanwhile, return **potatoes** to medium heat. Add **reserved cooking water, 2 tablespoons butter**, and **½ cup milk**. Mash using a potato masher or fork.



5. Finish & serve

Return beef to skillet; stir in reserved sauce. Reduce heat to medium-low; simmer for 2 minutes. Stir in peas. Cook until sauce is thick enough to coat back of a spoon, 2–3 minutes. Spread mashed potatoes over top.

Broil salisbury steak casserole on top oven rack until lightly browned in spots, 1–3 minutes (watch closely as broilers vary). Enjoy!



6. Add some greens!

We love serving a crisp salad alongside rich, hearty dinners. Simply combine your favorite greens and sliced veggies (we like cucumbers and tomatoes), and toss in your favorite vinaigrette.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com **B F # #dinnerly**