

DINNERLY



Salisbury Steak & Buttery Peas

with Mashed Potatoes & Gravy



30-40min



2 Servings

Chew chew! That's the gravy train coming through. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1½ oz Worcestershire sauce⁴
- 1 pkt Dijon mustard¹⁷
- ¼ oz granulated garlic
- 5 oz peas
- 1 pkt turkey broth concentrate
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- kosher salt & ground pepper
- ketchup
- 4 Tbsp butter⁷
- all-purpose flour (or gluten-free alternative)
- neutral oil

TOOLS

- medium saucepan
- small skillet
- medium skillet
- potato masher or fork

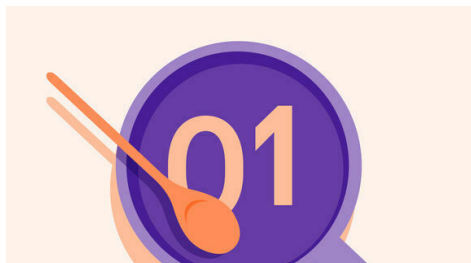
ALLERGENS

Fish (4), Milk (7), Sulphites (17). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

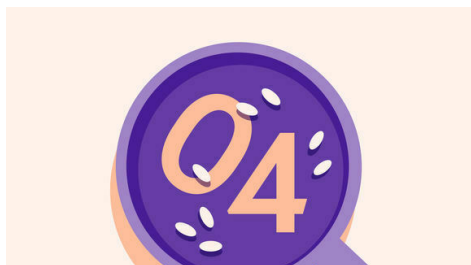
NUTRITION PER SERVING

Calories 860kcal, Fat 46g, Carbs 61g, Protein 36g



1. Cook potatoes

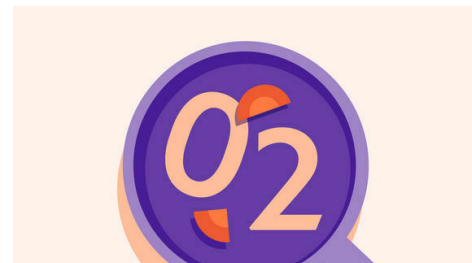
Peel **potatoes** and cut into 1-inch pieces. Place in a medium saucepan with **1 teaspoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat; uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**, then drain and return potatoes to saucepan. Cover to keep warm off heat until step 5.



4. Cook steaks & make gravy

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **steaks**; cook until browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Transfer to plates and cover to keep warm.

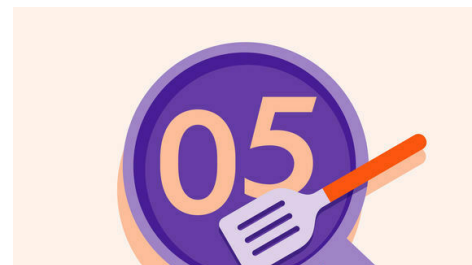
Whisk **broth mixture** into same skillet, scraping up any browned bits from the bottom. Reduce heat to medium, then simmer until **gravy** is reduced to **⅔ cup**, 2–3 minutes.



2. Season & shape steaks

While **potatoes** cook, in a medium bowl add **beef**, **1 tablespoon Worcestershire**, **1½ teaspoons Dijon mustard**, **1 tablespoon ketchup**, **½ teaspoon granulated garlic**, **½ teaspoon salt**, and **a few grinds of pepper**; stir to combine.

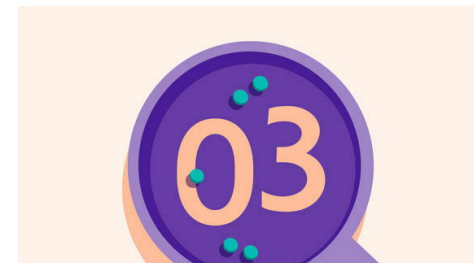
Shape **beef** into 2 (5-inch) steaks. Set aside for step 4.



5. Mash potatoes & serve

Return saucepan with **potatoes** over medium heat. Add **2 tablespoons butter** and **¼ cup of the reserved cooking water**. Mash using a potato masher or fork; add **1 tablespoon cooking water** at a time, as needed. Season to taste with **salt** and **pepper**.

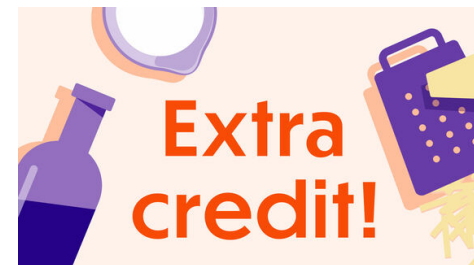
Serve **Salisbury steaks** with **peas** and **mashed potatoes** alongside. Spoon **gravy** over top. Enjoy!



3. Cook peas & prep broth

Melt **2 tablespoons butter** in a small skillet over medium heat. Add **peas** and cook, stirring, until warmed through, about 2 minutes; season to taste with **salt** and **pepper**. Cover to keep warm off heat.

In a liquid measuring cup, whisk to combine **broth concentrate**, **1 tablespoon Worcestershire**, **⅔ cup water**, **1 tablespoon ketchup**, and **2 teaspoons flour**.



6. Make it ahead!

To save time on prep, you can make and shape the patties in step 2 the day before. Wrap them in plastic wrap and keep them in the fridge on a plate until you're ready to cook.