

DINNERLY



Salisbury Steak Casserole with Mashed Potato Topping



30-40min



2 Servings

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 Worcestershire-based 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
- butter ⁷
- 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.

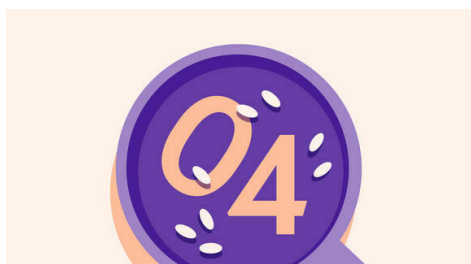
NUTRITION PER SERVING

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



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.



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 **¼ cup milk**. Mash using a potato masher or fork.



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.



5. Finish & serve

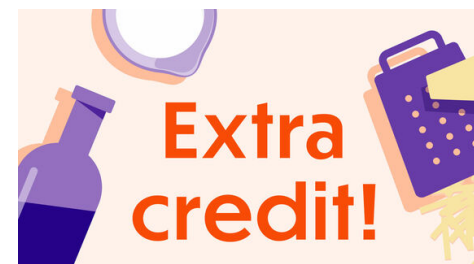
Return **beef** to skillet; stir in **reserved sauce**. Reduce heat to medium-low; simmer for 2 minutes. Stir in **peas**. Cook until sauce is thick enough to coat back of a spoon, 2–3 minutes. Spread **mashed potatoes** over top.

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



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.



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.