DINNERLY



French Onion Salisbury Steak

with Mashed Potatoes & Peas





We love the comforting flavors of French onion soup, but sometimes we need something heartier than soup, so what's our solution? Slap a savory salisbury steak on top! Then add melty cheese, mashed potatoes, and buttery peas for a meal you won't forget anytime soon. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1½ oz Worcestershire sauce
- · 2 potatoes
- 1 oz panko 1
- 10 oz pkg grass-fed ground beef
- 2 oz shredded fontina 7
- 5 oz peas

WHAT YOU NEED

- 5 Tbsp butter ⁷
- balsamic vinegar (or red wine vinegar)
- sugar
- kosher salt & ground pepper
- ¼ cup milk ⁷

TOOLS

- medium heavy ovenproof skillet (preferably castiron)
- · medium saucepan
- 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 990kcal, Fat 54g, Carbs 72g, Protein 45g



1. Caramelize onions

Finely chop onion. Melt 2 tablespoons butter in a medium ovenproof skillet over medium-high heat. Add onions; cook, stirring occasionally, until starting to soften, 5–6 minutes. Reduce heat to medium-low; cook until deeply browned and jammy, about 10 minutes more. Stir in Worcestershire sauce, 1 tablespoon vinegar, and ½ teaspoon sugar; transfer onions to a bowl. Reserve skillet.



2. Cook potatoes

Preheat broiler with a rack in the upper third.

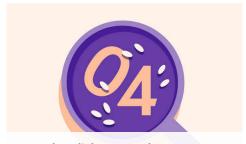
While onions cook, scrub potatoes; cut into 1-inch pieces. Place in a medium saucepan with 1 teaspoon salt and enough water to cover by 1 inch. Cover and bring to a boil over high heat; uncover and cook until easily pierced with a fork, about 10 minutes. Drain potatoes and return to saucepan off heat; cover to keep warm until step 5.



3. Make Salisbury steaks

In a medium bowl, stir to combine half of the panko (save rest for own use), all but 1 tablespoon of the onions, and ¾ teaspoon salt. Add ground beef and mix to combine. Form into 2 (5-inch) patties and transfer to reserved skillet.

Cut 1 tablespoon butter into 1/4-inch pieces.



4. Cook Salisbury steaks

Broil **steaks** on upper oven rack until browned and medium-rare, about 3 minutes per side (or longer for desired doneness).

Top steaks with **cheese**; add **peas** to skillet in an even layer. Scatter **butter pieces** over peas and season with **salt** and **pepper**. Return to oven and broil until peas are warm and cheese is melted, about 1 minute.



5. Finish & serve

Return saucepan with **potatoes** to medium heat; add **2 tablespoons butter** and **¼ cup milk**. Mash with a potato masher or fork until smooth; season to taste with **salt** and **pepper**.

Serve Salisbury steaks with peas and mashed potatoes alongside and with remaining caramelized onions over top. Enjoy!



6. Did you know?

All of Dinnerly's sites in the US will be running on renewable energy in 2022.