

# DINNERLY



## French Onion Salisbury Steak with Mashed Potatoes & Peas



30-40min



2 Servings

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<sup>4</sup>
- 2 potatoes
- 1 oz panko<sup>1</sup>
- 10 oz pkg grass-fed ground beef
- 2 oz shredded fontina<sup>7</sup>
- 5 oz peas

## WHAT YOU NEED

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

## TOOLS

- medium heavy ovenproof skillet (preferably cast-iron)
- 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 ¼-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.