



Seared Steak & Salisbury Sauce

with Mashed Potatoes & Peas



30-40min



2 Servings

We love vintage stuff of all kinds, including recipes! Salisbury steak is a throwback to the mid-twentieth century. Traditionally, it's made with ground beef patties, seasoned with onions and cooked like steak. Here, we up the ante with sirloin steaks, but we stick to the script for the Salisbury sauce. And of course, since there's gravy, there's gotta be a bed of creamy mashed potatoes and peas alongside.

What we send

- 2 potatoes
- 10 oz pkg sirloin steaks
- 1½ oz pkt Worcestershire sauce ⁴
- 1 pkt beef broth concentrate
- 2 scallions
- 5 oz peas
- 2 (1 oz) cream cheese ⁷

What you need

- kosher salt & ground pepper
- ketchup
- all-purpose flour (or gluten-free alternative)
- butter ⁷
- olive oil

Tools

- small saucepan
- medium skillet
- potato masher or fork

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

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

Nutrition per serving

Calories 640kcal, Fat 31g, Carbs 58g, Protein 30g



1. Boil potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a small saucepan with enough **salted 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, 10-12 minutes.

Drain potatoes and return to saucepan off heat. Cover to keep warm.



4. Cook steaks

Heat **1 tablespoon oil** in same skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 2-3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



2. Prep ingredients

Meanwhile, trim **scallions**, then thinly slice, keeping dark greens separate. Pat **steaks** dry, then season all over with **salt** and **pepper**; set aside until step 4.

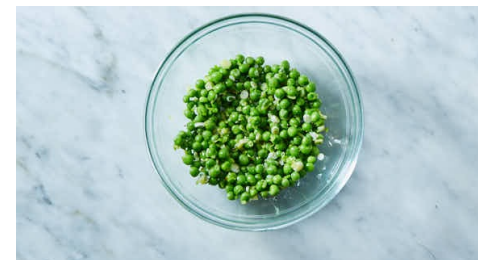
In a liquid measuring cup, whisk to combine **Worcestershire sauce**, **broth concentrate**, **1 tablespoon ketchup**, **2 teaspoons flour**, and **¾ cup water**; set aside until step 5.



5. Make Salisbury sauce

Stir **broth mixture**, then add to same skillet. Bring to a simmer over medium heat, scraping up any browned bits from the bottom of the skillet.

Cook until **sauce** is thick enough to coat the back of a spoon and reduced to about ¾ cup, about 3 minutes. Season to taste with **salt** and **pepper**.



3. Cook peas

Heat **1 tablespoon butter** in a medium skillet over medium. Add **sliced scallion whites and light greens**; cook, stirring, until softened, but not browned, about 2 minutes. Add **peas** and cook, stirring, until just warmed through and bright green, 2-3 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet.



6. Mash potatoes & serve

Return saucepan with **potatoes** to medium heat. Add **all of the cream cheese** and **1 tablespoon butter**. Mash with a potato masher or fork until smooth. Stir in **remaining scallions**; season to taste. Thinly slice **steaks**, if desired. Stir **any resting juices** from cutting board into **Salisbury sauce**, and spoon over top. Serve with **mashed potatoes** and **peas** alongside. Enjoy!