

# DINNERLY



## Salisbury Steak Casserole:

More servings? Or leftovers? You choose!



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

### WHAT WE SEND

- 3 (8 oz) russet potatoes
- 1 carrot
- garlic
- 1 medium yellow onion
- 2 (1½ oz) pkts Worcestershire sauce <sup>3</sup>
- 10 oz pkg grass-fed ground beef
- 5 oz bag peas

### WHAT YOU NEED

- kosher salt & ground pepper
- ketchup
- all-purpose flour <sup>1</sup>
- butter <sup>2</sup>
- ¼ cup milk <sup>2</sup>

### TOOLS

- large saucepan
- large (12") ovenproof skillet
- potato masher or fork

### ALLERGENS

Wheat (1), Milk (2), Fish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

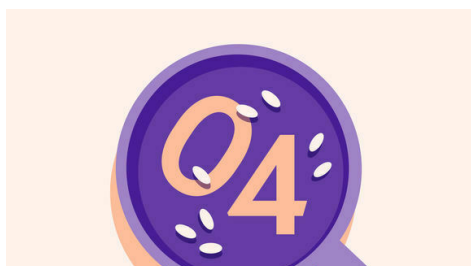
### NUTRITION PER SERVING

Calories 460kcal, Fat 20g, Carbs 50g, Protein 18g



#### 1. Cook potatoes

Scrub **potatoes** (or peel if desired), then cut into 1-inch pieces. Place in a large saucepan, along 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 potato water**, then drain and return potatoes to saucepan off heat. Cover to keep warm.



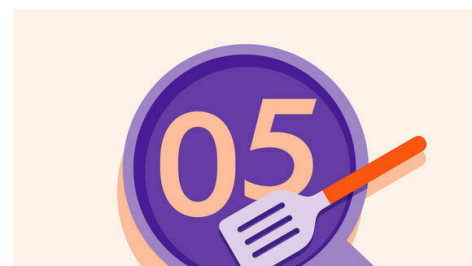
#### 4. Sauté vegetables

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 potato water, 2 tablespoons butter, ¼ cup milk** and mash using a potato masher or fork. Preheat broiler with top rack 6 inches from heat source.



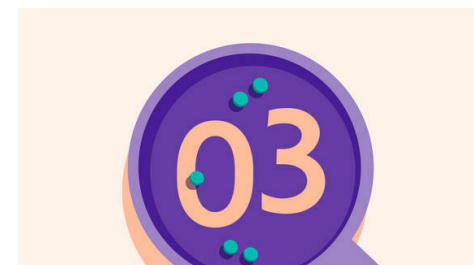
#### 2. Prep ingredients

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 1 tablespoon flour**; set sauce aside until step 4.



#### 5. Finish & serve

Return **beef** to skillet; stir in **reserved sauce**. Reduce heat to medium-low; simmer 2 minutes, then stir in **peas**. Continue to cook until **sauce** is thick enough to coat back of a spoon, 2–3 minutes. Spread **mashed potatoes** over **beef filling**. Broil on top oven rack until lightly browned in spots, 1–3 minutes (watch closely). Enjoy!



#### 3. Brown 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.