

DINNERLY

Salisbury Steak Casserole:

Double the Servings. Same Price.



30-40min



2 Servings

WHAT WE SEND

- 10 oz grass-fed ground beef
- 5 oz peas
- 2 (1½ oz) pkgs Worcestershire sauce ³
- 3 (8 oz) russet potatoes
- 1 medium yellow onion
- 1 carrot
- garlic

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- neutral oil
- milk ²
- butter ²
- ketchup

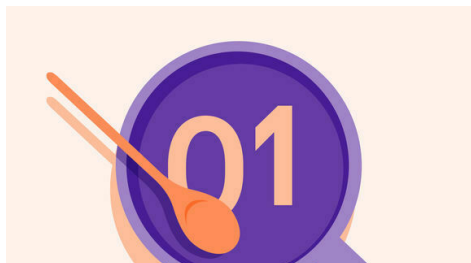
TOOLS

- large saucepan
- 12" skillet
- potato masher or fork

ALLERGENS

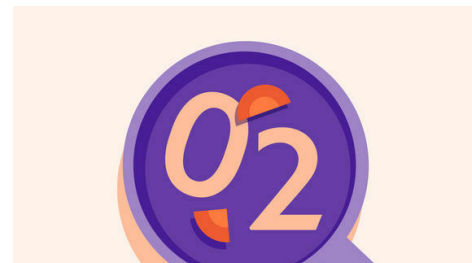
Wheat (1), Milk (2), Fish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING



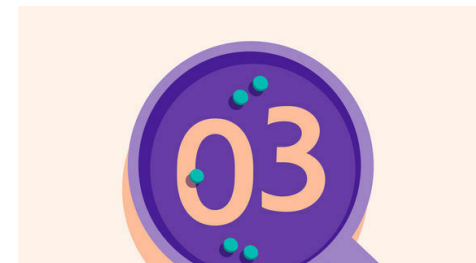
1. Cook potatoes

Peel potatoes (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. Cover to keep warm.



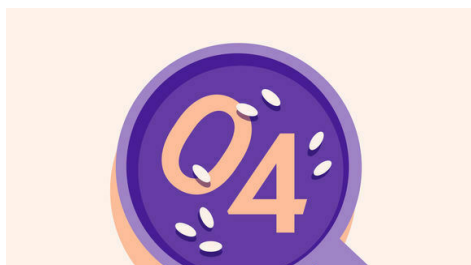
2. Prep ingredients

Scrub carrot, halve and thinly slice into half moons. Finely chop 2 teaspoons garlic. Finely chop onion. 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.



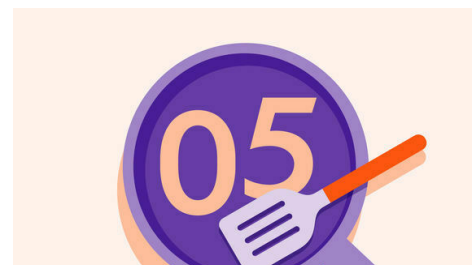
3. Brown beef

Heat 1 tablespoon oil in a large skillet over medium-high. Add beef; season with salt and pepper. Cook, breaking up large pieces, until browned and cooked through, 3–5 minutes. Transfer to a bowl.



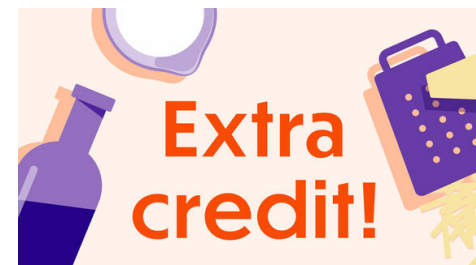
4. Saute vegetables

Heat 1 tablespoon oil (if pan seems dry) in same skillet over medium-high. Cook carrots and garlic, scraping browned bits from bottom of skillet, until softened and browned, 4–5 minutes. Meanwhile, return potatoes to medium heat. Add 2 tablespoons butter and ¼ cup milk; mash using a potato masher or fork. Stir in reserved potato water 1 tablespoon at a time until desired consistency.



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 thickens enough to coat back of a spoon, 2–3 minutes. Preheat broiler with a rack 6-inches from heat source. Spread mashed potatoes over beef filling. Broil on top oven rack until lightly browned in spot, 1–3 minutes (watch closely). Enjoy!



6. TK

TK