



Seared Steak & Salisbury Sauce with Mash:

Gastropub at Home

 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 stuck 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

- 14 oz Yukon gold potatoes
- 10 oz sirloin steaks
- 1½ oz pkt Worcestershire sauce ⁴
- 1 pkt beef broth concentrate
- 3 oz scallions
- 5 oz peas
- 2 oz cream cheese ⁷

What you need

- kosher salt & ground pepper
- ketchup
- all-purpose flour ¹
- butter ⁷
- olive oil

Tools

- small saucepan
- medium skillet
- potato masher or fork

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 660kcal, Fat 32g, Carbs 55g, Proteins 42g



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 the 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, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



2. Prep ingredients

Meanwhile, 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**, **beef broth concentrate**, **2/3 cup water**, **1 tablespoon ketchup**, and **2 teaspoons flour**; set aside until step 5. Trim **scallions**, then thinly slice, keeping dark greens separate.



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 **2/3 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 **scallion whites** and **light greens** and 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**