

## Seared Steak & Salisbury Sauce

with Loaded Mashed Potatoes & Peas



30-40min



2 Servings

We love vintage stuff, including recipes! Salisbury steak is a throwback to the mid-century—traditionally it was a ground beef patty, seasoned with onions and cooked like a steak. We had to up the ante with real steaks. But we kept the idea of a Salisbury sauce, which uses the flavor-packed pan drippings. Where there's gravy, there's gotta be creamy mashed potatoes and peas. Cook, relax, and en...

## What we send

- 1½ oz Worcestershire sauce<sup>4</sup>
- 1 Yukon gold potato
- 1 oz cream cheese<sup>7</sup>

## What you need

### Tools

#### Allergens

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

#### Nutrition per serving

Calories 790kcal, Fat 43g, Carbs 68g, Protein 37g



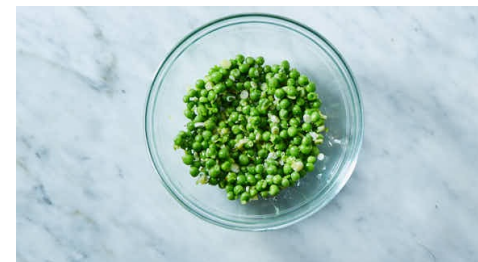
### 1. Boil potatoes

Peel **potato**, then cut into 1-inch pieces. Place in a small saucepan, along with **2 teaspoons 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, 10-12 minutes. Drain well and return to pot. Cover to keep warm.



### 2. Prep ingredients

Meanwhile, trim ends from **scallions**, then thinly slice, keeping dark greens separate. In a liquid measuring cup, whisk together **Worcestershire, beef broth concentrate, 1 tablespoon ketchup, ⅔ cup water**, and **2 teaspoons flour**. Pat **steaks** dry and season all over with **½ teaspoon salt** and **a few grinds pepper**.



### 3. Cook peas

Heat **1 tablespoon butter** in a medium skillet over medium. Add **scallion whites and light greens** and cook until softened, but not brown, about 2 minutes. Add **peas** and cook 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.



### 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 thicker steaks). Transfer to a cutting board and allow to rest.



### 5. Make sauce

Stir **broth mixture**, then add to skillet. Bring to a simmer, scraping up browned bits from bottom of skillet. Simmer **sauce** over medium heat until thickened, coats a spoon, and is reduced to ⅔ cup, about 3 minutes. Season to taste with **salt** and **pepper**.



### 6. Mash potatoes & serve

Return saucepan with **potatoes** to medium heat. Add **1 tablespoon butter** and **cream cheese**. Mash using a potato masher or fork until creamy. Stir in **scallion dark greens** and season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired. Serve **steak** with **mashed potatoes** and **peas**. Stir **any juices** from cutting board into **sauce** and spoon over \_\_st...