

Fs sku1680 hero

Seared Steak & Salisbury Sauce

with Loaded Mashed Potatoes & Peas



30-40min



4 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

- scallion
- beef broth concentrate
- flank steak
- russet potatoes
- peas

What you need

Tools

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 600.0kcal, Fat 26.0g, Proteins 33.0g, Carbs 60.0g



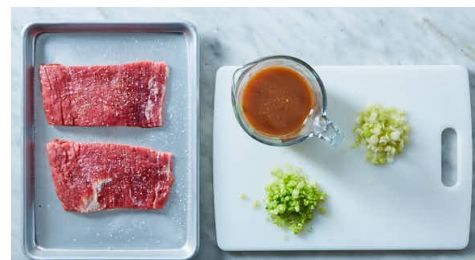
1. Boil potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan, along with **1 tablespoon 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.



4. Cook steaks

Heat **1 tablespoon oil** in same skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 5-7 minutes per side (or longer for thicker steaks). Transfer to a cutting board and allow to rest.



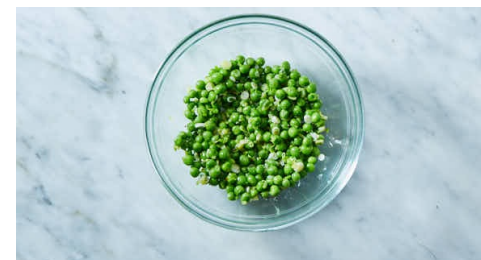
2. Prep ingredients

Meanwhile, trim ends from **scallions**, then thinly slice, keeping dark greens separate. In a liquid measuring cup, whisk together **Worcestershire, beef broth concentrate, 2 tablespoons ketchup, 1 cup water, and 2 teaspoons flour**. Pat **steaks** dry and season all over with $\frac{3}{4}$ **teaspoon salt** and **a few grinds pepper**.



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 1 cup, 3-5 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 until softened, but not brown, about 2 minutes. Add **peas** and cook until just warmed through and bright green, about 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 **2 tablespoons butter** and **cream cheese**. Mash using a potato masher or fork until creamy. Stir in **scallion dark greens**; season to taste with **salt** and **pepper**. Thinly slice **steaks** across the grain. Serve with **mashed potatoes** and **peas**. Stir **any juices** from cutting board into **sauce** and spoon over **steak**....