



Country Fried Steak

with Mashed Potatoes and Peas



20-30min



2 Servings

This nostalgic meal is a snapshot of classic American comfort food. Breaded minute steaks (a favorite cut of beef for the time-crunched cook) are flash fried and in and out of the skillet in about 5 minutes. Served with creamy mashed potatoes, peas, and topped with silky, rich gravy, dinner doesn't get much better than this. Cook, relax, and enjoy!

What we send

- russet potatoes
- minute steaks
- peas

What you need

- all-purpose flour ¹
- coarse salt
- freshly ground pepper

Tools

- medium skillet

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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 931.0kcal, Fat 63.8g, Proteins 42.3g, Carbs 52.0g



1. Cook potatoes

Peel **potato** and cut into 1-inch pieces. Place potatoes and **2 teaspoons salt** in a medium saucepan and cover with **1-inch of water**; bring to a boil. Reduce heat to a simmer and cook until tender when pierced, 10-12 minutes.



4. Fry steaks

Heat **¼ inch oil** in a medium skillet over medium-high. Working in batches, add **steaks** and cook, turning once, until golden and crisp, 2-3 minutes per side. Transfer to a paper towel-lined plate.



2. Prep steaks

Meanwhile, place **½ cup all-purpose flour** in a shallow dish and season with **salt and pepper**. Transfer **1 tablespoon flour** to a small bowl (reserve for step 5). Place **¼ cup milk** in a shallow bowl and season with **salt and pepper**. Pat **steaks** dry and season all over with **salt and pepper**. Coat steaks in flour, then milk, and then finish in flour.



5. Make gravy

Pour off and discard all **cooking oil** from skillet and wipe. Add **1 tablespoon oil** to the skillet and heat over medium. Add **reserved 1 tablespoon flour** and cook, whisking occasionally, until golden, about 2 minutes. Slowly whisk in **remaining milk** and cook, stirring, until thickened, about 2 minutes. Season to taste with **salt and a few grinds pepper**.



3. Mash potatoes

Remove **potatoes** from water with a slotted spoon and transfer to a large bowl. Reserve saucepan of water for step 6. Add **butter** to potatoes and coarsely mash. Stir in **1 tablespoon milk** (reserve remaining milk for step 5) and season to taste with **salt and pepper**. Cover and keep warm until ready to serve.



6. Cook peas & serve

Bring saucepan of water back to a simmer and add **peas**; cook until warmed through, about 3 minutes. Divide **potatoes** and **steaks** between plates and top **steaks** with **gravy**. Season with **pepper** if desired. Drain **peas** and serve alongside. Enjoy!