

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



2 Cloves | 4 Cloves Garlic



Carrots



4 oz | 8 oz **Button Mushrooms**



Scallions



10 oz | 20 oz Ground Beef**



Dried Rosemary



Beef Stock Concentrate



Chicken Stock Concentrate



1 TBSP | 2 TBSP **Contains: Wheat**



1½ TBSP 3 TBSP Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one packagerest assured it contains the correct amount.

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

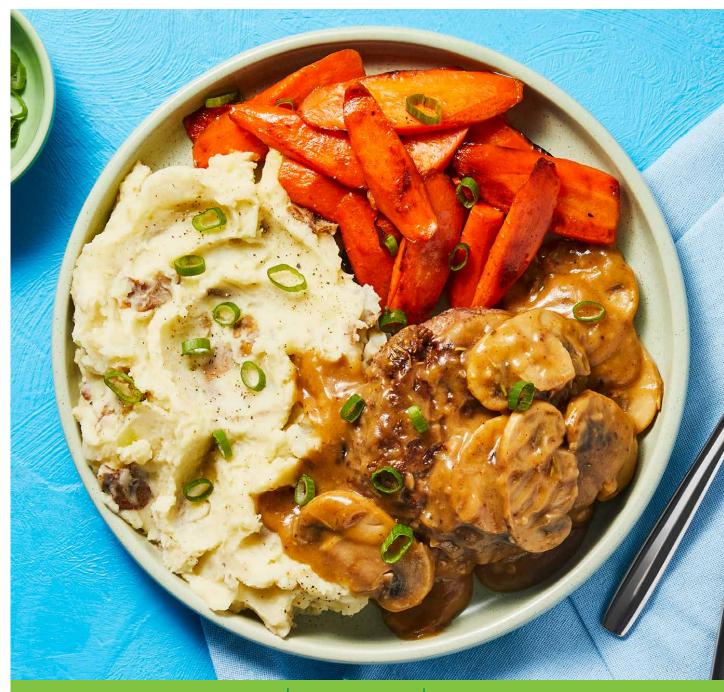






SALISBURY STEAK WITH MUSHROOM GRAVY

plus Carrots & Garlicky Mashed Potatoes



PREP: 10 MIN COOK: 30 MIN CALORIES: 770



HELLO

SALISBURY STEAK

Invented during the Civil War era by Dr. Salisbury-and pure comfort food since the 1890s

SMOOTH MOVES

Make sure to start stirring the flour as soon as it goes into the pan in Step 5. This will help eliminate any lumps.

BUST OUT

- Peeler
- Large bowl Whisk
- · Large pot
- Strainer Potato masher
- · Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 6 TBSP) Contains: Milk



1 PREP

- · Wash and dry produce.
- Dice **potatoes** into ½-inch pieces. Peel garlic. Trim, peel, and cut carrots on a diagonal into 1/4-inch-thick pieces. Thinly slice **scallions**, separating whites from greens; mince whites. Trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!).

Cut broccoli into bite-size pieces if necessary. (Save carrots for another use.)



2 COOK POTATOES & GARLIC

- Place potatoes and garlic in a large pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender. 15-20 minutes.
- Reserve 11/2 cups potato cooking liquid (3 cups for 4 servings), then drain and return to pot. Keep covered off heat until ready to mash.



3 COOK CARROTS

- Heat a drizzle of oil in a large pan over medium-high heat. Add carrots and a pinch of salt. Cook, stirring occasionally, until browned and softened. 5-7 minutes. Turn off heat: transfer to a plate. Wipe out pan.

Swap in **broccoli** for carrots (if broccoli begins to brown too quickly, add a splash of water).



4 FORM & COOK PATTIES

- While carrots cook, in a large bowl, combine beef* scallion whites. 2/3 of the rosemary. 1/4 tsp salt (1/2 tsp for 4 servings), and pepper. Form into two patties (four patties for 4), each slightly wider than a burger bun.
- Once carrots have been transferred to a plate, heat a drizzle of oil in same pan over medium-high heat. Add patties and cook to desired doneness, 3-5 minutes per side.
- Remove pan from heat; transfer patties to a plate. Allow pan to cool for 1-2 minutes.



5 MAKE MUSHROOM GRAVY

- Melt 1 TBSP butter (2 TBSP for 4 servings) in same pan over medium-high heat. Add mushrooms: cook, stirring occasionally. until lightly browned and softened. 2-4 minutes
- Add a drizzle of oil, flour, and remaining rosemary; cook, stirring, until lightly browned, 2-3 minutes,
- Whisk in 1 cup reserved potato cooking liquid (2 cups for 4), chicken stock concentrate, and beef stock concentrate. Bring to a simmer; cook, whisking, until thickened, 3-5 minutes. Reduce heat to low. Season with salt and pepper to taste.



6 MASH POTATOES

- Return pot with **potatoes and garlic** to medium heat. Add sour cream and mash, adding splashes of remaining reserved potato cooking liquid as needed, until smooth and creamy. Cook, stirring occasionally, until warmed through. 1-2 minutes
- Turn off heat; stir in 2 TBSP butter (4 TBSP for 4 servings) until melted and combined. Taste and season with salt and pepper.



7 FINISH & SERVE

- Return patties to pan with gravy: turn until evenly coated.
- Divide mashed potatoes and carrots between shallow bowls or plates. Top mashed potatoes with patties and any remaining gravy. Garnish with scallion greens and serve.