



SALISBURY STEAK WITH MUSHROOM GRAVY

plus Carrots & Garlicky Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 Cloves | 4 Cloves
Garlic



6 oz | 12 oz
Carrots



4 oz | 8 oz
Button Mushrooms



2 | 4
Scallions



10 oz | 20 oz
Ground Beef**



1 tsp | 2 tsp
Dried Rosemary



1 | 2
Beef Stock
Concentrate



1 | 2
Chicken Stock
Concentrate



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**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 package—rest 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.



8 oz | 16 oz
Broccoli

Calories: 770



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 pot
- Strainer
- Large pan
- Large bowl
- Whisk
- Potato masher

- 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 ¼-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 **1½ 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**, **⅓ of the rosemary**, **¼ tsp salt** (½ 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.

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*Ground Beef is fully cooked when internal temperature reaches 160°.