



# 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°.