



Salisbury Steak Meatballs

with Mushroom Gravy, Peas and Smashed Potatoes

Family Friendly 35 Minutes



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Ground Beef



Ground Beef and Pork Mix



Yellow Potato



Mushrooms



Yellow Onion



Sour Cream



Green Peas



Beef Broth Concentrate



Dijon Mustard



Gravy Spice Blend



Italian Breadcrumbs



Worcestershire Sauce

HELLO SALISBURY STEAK MEATBALLS

An American classic of ground beef and gravy!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, colander, measuring spoons, potato masher, large bowl, parchment paper, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Beef and Pork Mix	250 g	500 g
Yellow Potato	350 g	700 g
Mushrooms	113 g	227 g
Yellow Onion	113 g	226 g
Sour Cream	3 tbsp	6 tbsp
Green Peas	56 g	113 g
Beef Broth Concentrate	1	2
Dijon Mustard	1 ½ tsp	3 tsp
Gravy Spice Blend	2 tbsp	4 tbsp
Italian Breadcrumbs	4 tbsp	8 tbsp
Worcestershire Sauce	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

* Pantry items

** Cook beef and pork to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1 Prep

- Cut **potatoes** into 1-inch pieces.
- Slice **mushrooms**.
- Peel, then cut **onion** into ½-inch pieces.



2 Cook potatoes

- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered, until **potatoes** are fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat.
- Roughly mash **sour cream** and **1 tbsp** (2 tbsp) **butter** into **potatoes**, until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, then stir to combine.



3 Make meatballs

- Meanwhile, add **beef**, **breadcrumbs**, **Dijon**, **Worcestershire sauce** and ¼ **tsp** (¼ tsp) **salt** to a large bowl. Season with **pepper**, then combine. (**TIP:** If you prefer a more tender meatball, add an egg to mixture!)
- Roll **mixture** into **8 equal-sized meatballs** (16 meatballs for 4 ppl). Transfer to a parchment-lined baking sheet. Bake in the **middle** of the oven, until golden-brown and cooked through, 10-12 min.**

If you've opted to get **beef and pork mix**, prep and cook it in the same way the recipe instructs you to cook the **beef**.**



4 Cook veggies

- Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **butter**, then **mushrooms** and **onions**.
- Cook, stirring occasionally, until softened, 5-6 min. Season with **salt** and **pepper**.



5 Make mushroom gravy

- Add **Gravy Spice Blend** to the pan with **veggies**. Cook, stirring often, until coated, 1-2 min.
- Add **1 cup** (1 ½ cups) **water**, **peas** and **broth concentrate**. Bring to a boil.
- Once boiling, cook, stirring often, until **gravy** thickens, 5-6 min. Season with **salt** and **pepper**, to taste.



6 Finish and serve

- Divide **smashed potatoes** between plates.
- Top with **meatballs**, then spoon **mushroom gravy** over **meatballs**.

Dinner Solved!



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