

Savory and Satisfying: The Best Salisbury Steak Recipe for Weeknights

This Salisbury steak recipe stands out for several reasons:



TIME
30 min

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INGREDIENTS

- 1 lb ground beef
- 1/2 cup breadcrumbs
- 1/4 cup finely chopped onion
- 1 egg
- 1 tsp garlic powder
- Salt and pepper to taste
- 2 cups beef broth
- 2 tbsp Worcestershire sauce
- 2 tbsp flour
- 2 tbsp olive oil

DIRECTIONS

1. In a large bowl, combine the ground beef, breadcrumbs, chopped onion, egg, garlic powder, salt, and pepper. Mix until well combined.
2. Form the mixture into four oval patties.
3. In a large skillet, heat the olive oil over medium heat. Add the patties and cook for about 4-5 minutes on each side until browned. Remove the patties and set aside.
4. In the same skillet, add the flour and stir for about a minute to create a roux.
5. Gradually whisk in the beef broth and : Worcestershire sauce, stirring until the gravy thickens.
6. Return the patties to the skillet, cover, and simmer for an additional 10 minutes.

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