

Herb-Infused Salisbury Steak in the Slow Cooker (with Rich Mushroom Gravy)

If you're craving a warm, comforting meal that practically cooks itself, this



TIME
30 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Salisbury Steaks:

- 2 lbs ground beef
- $\frac{1}{2}$ cup breadcrumbs
- 1 egg
- 1 tbsp Worcestershire sauce
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried parsley
- Salt & pepper to taste

For the Mushroom Gravy:

- 2 cups sliced mushrooms
- 1 onion, sliced
- 2 cups beef broth
- 1 tsp dried thyme
- 1 tsp dried rosemary
- 2 tbsp cornstarch + 2 tbsp water (to make a slurry)

DIRECTIONS

1. Form the : Patties: In a large bowl, combine ground beef, breadcrumbs, egg, Worcestershire sauce, garlic powder, onion powder, parsley, salt, and pepper. Mix just until combined, then shape into 6 oval-shaped patties.
2. Brown the : Patties: Heat a skillet over medium-high and lightly brown the patties on both sides-just searing, not cooking through. This locks in flavor.
3. Layer in the : Slow Cooker: Place seared patties in the bottom of your slow cooker. Scatter sliced mushrooms and onions over the top.
4. Make the : Gravy: In a separate bowl, whisk together beef broth, Worcestershire sauce, thyme, rosemary, salt, and pepper. Pour this over the steaks and vegetables.
5. Cook: Cover and cook on LOW for 5-6 hours. Your kitchen will smell incredible.
6. Thicken the : Gravy: In the final 30 minutes of cooking, stir in the cornstarch slurry (cornstarch + water). Let it simmer and thicken.
7. Serve: Spoon generously over mashed potatoes or buttered egg noodles. Garnish with fresh parsley if you like.

SWAPS & NOTES

& Swaps Ground beef: Go for 85/15 for a good balance of flavor and moisture.

Breadcrumbs: Panko or seasoned work fine.

Gluten-free versions can be substituted.

Mushrooms: Cremini or white button mushrooms both work great.

