

One-Pan Salisbury Steak with French Onion Gravy

There's something undeniably comforting about



TIME
40 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 (10 % oz) can French onion soup (Campbell's or similar)

1 % lbs ground beef

% cup dry breadcrumbs

1 egg

... tsp salt

1/8 tsp ground black pepper (or to taste)

Instructions:

1 Mix the Patties:

2 Brown the Patties:

3 Make the Gravy:

4 Simmer:

Tips for the Best Salisbury Steak:

Serving Suggestions:

Creamy mashed potatoes

Buttered egg noodles

Steamed white rice

Or with roasted vegetables and crusty bread to mop up that gravy

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Freezer: Freeze patties (with or without gravy) for up to 2 months.

Reheat: Warm gently in a skillet over medium heat or in the microwave.

More Recipes You'll Love:

This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut

These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays

This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort

This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit

These Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners

Final Thoughts:

DIRECTIONS

1. **Mix the Patties:** In a large mixing bowl, combine the ground beef, breadcrumbs, egg, salt, and pepper. Mix well using your hands or a fork until evenly combined.
2. Shape into 4 to 5 oval patties.
3. **Brown the Patties:** Heat a skillet over medium heat. Add patties and cook for 4-5 minutes per side, or until nicely browned on both sides. Transfer patties to a plate and set aside.
4. **Make the Gravy:** Pour the French onion soup into the same skillet. Stir to scrape up all the delicious browned bits stuck to the bottom-this adds tons of flavor!
5. **Simmer:** Return the patties to the skillet. Cover and let simmer for 10-15 minutes, turning once, until the patties are cooked through and the gravy has thickened slightly.
6. **Tips for the Best Salisbury Steak:** ? Don't overmix the meat or the patties may become tough.? Deglaze well-those browned bits are where all the flavor lives.? Add mushrooms to the gravy for an extra layer of richness.? Want thicker sauce? Stir in 1 tsp of cornstarch mixed with a tablespoon of water during the final minutes of simmering.
7. **Serving Suggestions:** Serve this savory Salisbury steak over:
8. Creamy mashed potatoes
9. Buttered egg noodles
10. Steamed white rice
11. Or with roasted vegetables and crusty bread to mop up that gravy
12. For a full cozy spread, pair it with something bold

like this Cajun chicken sausage gumbo or Mexican chicken and rice casserole.

13. **Storage & Leftovers:** Fridge: Store in an airtight container for up to 3 days.
14. **Freezer:** Freeze patties (with or without gravy) for up to 2 months.
15. **Reheat:** Warm gently in a skillet over medium heat or in the microwave.
16. **More Recipes You'll Love:** Keep the comfort food coming with these satisfying dinner ideas:
17. This : [Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#)
18. These : [Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays](#)
19. This : [Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort](#)
20. This : [Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#)
21. These : [Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners](#)
22. **Final Thoughts:** This Salisbury Steak recipe is a no-fail favorite-easy, fast, and dripping with comforting flavor. It's the kind of meal you'll turn to again and again, whether you're feeding your family or just craving something nostalgic and deeply satisfying.
23. **Tried it?** Share your version in the comments, and follow along for more weeknight dinner wins and one-pan wonders.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/one-pan-salisbury-steak-with-french-onion-gravy/>