

## One-Pan Salisbury Steak and Potato Skillet - Hearty Comfort Food Fast

Salisbury Steak and Potato Skillet - One Pan, Total Comfort



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

2 tbsp olive oil  
4 tsp Worcestershire sauce, divided  
1 lb ground beef  
1 tsp garlic powder, divided  
1 onion, halved and sliced  
... tsp dried thyme  
4-6 Yukon gold potatoes  
3 tbsp cornstarch  
3 cups beef broth, divided  
Salt and pepper, to taste  
2 tbsp ketchup

### DIRECTIONS

- 1.** Step 1: Form the Patties: In a bowl, mix ground beef with 2 tsp Worcestershire,  $\frac{1}{2}$  tsp garlic powder, salt, and pepper. Shape into 4 patties.
- 2.** Step 2: Brown the Steak Patties: Heat olive oil in a large skillet over medium-high heat. Sear patties until deeply browned on both sides. Remove and set aside.
- 3.** Step 3: Microwave the Potatoes: Poke potatoes with a fork and microwave each for about 5 minutes. Let cool slightly, then chop into bite-sized cubes.
- 4.** Step 4: SautØ the Onions: In the same skillet, add onions and sautØ until soft. Season with salt and pepper. Stir in the chopped potatoes and pour in 2 cups of beef broth. Simmer for 5 minutes.
- 5.** Step 5: Make the Gravy: In a small bowl, whisk together the remaining 1 cup broth,  $\frac{1}{2}$  tsp garlic powder, 2 tsp Worcestershire, thyme, ketchup, and cornstarch. Season with salt and pepper.
- 6.** Pour into the skillet and simmer until thickened.
- 7.** Step 6: Finish with the Patties: Nestle the cooked patties back into the skillet. Spoon some gravy over them and let simmer over low heat until the patties are cooked through and everything is hot.

### SWAPS & NOTES

Beef : Ground chuck (80/20) adds great flavor and holds together well.

Potatoes : Yukon golds cook up buttery and tender-no need to peel.

Worcestershire Sauce : Adds umami depth to both the patties and the gravy.

Thyme : Brings a subtle herbal warmth.

## TIPS FOR SUCCESS

For extra browning, don't overcrowd the skillet when searing the patties.

Microwave potatoes ahead of time to save even more time.

Use a wooden spoon to scrape up browned bits from the pan-flavor gold!

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

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