

## One-Pan Salisbury Steak & Potato Skillet: Easy Weeknight Meal

Craving a classic comfort food that's both hearty and surprisingly easy to make? This



**TIME**  
**3-4 min**

**TEMP**  
**160°F**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

2 tablespoons olive oil  
1 lb ground beef (lean recommended)  
1 white onion, halved and sliced  
4-6 medium Yukon Gold Potatoes  
3 cups beef broth, divided  
2 tablespoons ketchup  
4 teaspoons Worcestershire sauce, divided  
1 teaspoon garlic powder, divided  
... teaspoon dried thyme  
3 tablespoons cornstarch  
Kosher salt and freshly ground black pepper, to taste

### DIRECTIONS

1. Let's get this delicious : Salisbury Steak & Potato Skillet cooking!
2. Prepare : Beef Patties: In a medium bowl, combine the 1 lb ground beef, 2 teaspoons of Worcestershire sauce, 1/2 teaspoon of garlic powder, and a generous pinch of kosher salt and freshly ground black pepper. Use your hands to mix until just combined (do not over-mix, as this can make the patties tough). Shape the mixture into four equal-sized patties, each about 1/2-inch thick.
3. Brown : Patties: Heat 1 tablespoon of olive oil in a large skillet (a 12-inch skillet or a Dutch oven works well) over medium-high heat until hot. Carefully place the beef patties into the hot skillet. Brown them aggressively on each side for about 3-4 minutes per side, until a nice crust forms. The patties don't need to be fully cooked through at this stage. Remove the browned patties to a plate and set aside.
4. Pre-: Cook Potatoes: While the beef browns, pierce each of the 4-6 medium Yukon Gold potatoes with a fork a few times. Microwave them for 5 minutes. This step significantly lessens the cooking time needed in the skillet. Once cool enough to handle, chop the potatoes into roughly 1 1/2-inch pieces.
5. SautØ Onions & Potatoes: Add the remaining 1 tablespoon of olive oil to the same skillet (where you browned the beef). Add the sliced white onion, season with a pinch of salt and pepper, and cook over medium heat until soft and translucent, about 6 minutes, scraping up any browned bits from the bottom of the pan. Add the chopped, pre-cooked potatoes to the skillet with the onions and 2 cups of beef broth.

Bring the mixture to a simmer and let it cook, stirring occasionally, until the potatoes are tender, about 6 minutes.

6. **Prepare : Gravy Mixture:** In a separate small bowl, whisk together the remaining 1 cup of beef broth, 2 tablespoons ketchup, the remaining 2 teaspoons of Worcestershire sauce, the remaining 1/2 teaspoon of garlic powder, ... teaspoon dried thyme, and 3 tablespoons of cornstarch. Whisk until the cornstarch is completely dissolved and there are no lumps.
7. **Thicken : Gravy:** Pour the cornstarch mixture into the simmering skillet with the onions and potatoes. Cook, stirring frequently, until the mixture comes to a gentle boil and thickens into a rich gravy consistency. This should take 2-3 minutes.
8. **Return : Patties & Finish:** Reduce the heat to low. Return the browned beef patties to the skillet, nestling them into the gravy and potatoes. Let everything cook together for another 5-7 minutes, gently simmering, until the patties are hot and cooked through (internal temperature of 160°F/71°C for ground beef).
9. **Season & : Serve:** Taste the gravy and adjust seasoning with additional kosher salt and freshly ground black pepper as needed. Serve the Salisbury steak patties and gravy with the tender potatoes directly from the skillet.

## SWAPS & NOTES

**Ground Beef:** Lean ground beef works best to keep the patties from being overly greasy.

You can use a mix of ground beef and pork for added flavor.

**Yukon Gold Potatoes:** These potatoes are ideal for their creamy texture and ability to hold their shape after cooking.

Other waxy potatoes like red potatoes can also be used.

## TIPS FOR SUCCESS

**Don't Overmix Beef:** Overmixing the ground beef mixture can make the patties tough.

**Sear Aggressively:** Browning the patties well on each side develops a rich, savory flavor that's crucial for the gravy.

**Pre-Cook Potatoes:** Microwaving the potatoes first is a brilliant shortcut, ensuring they cook quickly and evenly in the skillet.

**Whisk Cornstarch Well:** Ensure the cornstarch is completely dissolved in the cold liquid before adding it to the hot skillet to

prevent lumps in the gravy.

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

Original recipe: <https://chefmaniac.com/one-pan-salisbury-steak-potato-skillet-easy-weeknight-meal/>