

Perfectly Seared Salisbury Steak Meatloaf: Classic Comfort, Elevated

Perfectly Seared Salisbury Steak Meatloaf with Velvety Mushroom Gravy



OVEN
375°F

TIME
3-5 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

to create this fantastic Perfectly Seared Salisbury Steak Meatloaf with Velvety Mushroom Gravy:

DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Meatloaf Mixture:
3. Preheat your oven to 375°F (190°C). In a large mixing bowl, combine the ground beef, egg, breadcrumbs, finely chopped small onion, minced garlic, Worcestershire sauce, Dijon mustard, a generous pinch of salt, and black pepper. Mix until just well combined. Be careful not to overmix, as this can lead to a tough meatloaf.
4. Form and : Sear Meatloaf:
5. Form the meatloaf mixture into a compact loaf shape. Heat 1 tablespoon of olive oil in a large oven-safe skillet (cast iron or heavy-bottomed stainless steel works great) over medium-high heat. Carefully place the meatloaf into the hot skillet. Sear for 3-5 minutes per side, until a deep golden-brown crust forms. This step adds incredible flavor and helps keep the meatloaf juicy.
6. Bake the : Meatloaf:
7. Once seared, transfer the skillet directly to the preheated oven (if your skillet is oven-safe) or carefully transfer the meatloaf to a baking sheet lined with parchment paper. Bake for 40-45 minutes, or until the meatloaf is cooked through and the internal temperature reaches 160°F (71°C) when measured with an instant-read thermometer.
8. Make the : Gravy (While Meatloaf Bakes):
9. While the meatloaf is in the oven, start on the gravy. In a separate skillet, heat the remaining 1 tablespoon of olive oil over medium heat. Add the sliced mushrooms and sliced small onion. Sautø, stirring

occasionally, for about 5-7 minutes until the onions begin to caramelize and the mushrooms soften and release their liquid.

10. Thicken : Gravy:
11. Sprinkle the 1 tablespoon of flour over the mushroom and onion mixture. Stir continuously for 1 minute to cook out the raw flour taste. Gradually pour in the beef broth, whisking constantly to avoid lumps. Bring the gravy to a simmer and let it cook for 5-7 minutes, stirring occasionally, until it thickens to your desired consistency.
12. Finish : Gravy:
13. Stir in the heavy cream and let the gravy simmer for another 2 minutes. Taste and season with salt and pepper to your preference. Keep warm over low heat.
14. Rest and : Serve:
15. Once the meatloaf is done, remove it from the oven and let it rest on a cutting board for 5-10 minutes before slicing. This allows the juices to redistribute, ensuring a tender and moist meatloaf. Slice the meatloaf into generous portions. Serve over a bed of creamy mashed potatoes, topped generously with the rich mushroom gravy. Garnish with fresh chopped parsley.

SWAPS & NOTES

Ground Beef: For the best flavor and moisture, I recommend using an 80/20 lean-to-fat ratio ground beef.

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

Breadcrumbs: Plain breadcrumbs are used here; Panko breadcrumbs would also work for a slightly crisper exterior on the meatloaf.

Onions & Garlic: Finely chopping the onion for the meatloaf mixture ensures it blends seamlessly.

TIPS FOR SUCCESS

Sear for Flavor: Don't skip the searing step for the meatloaf!

It adds a beautiful crust and a layer of savory flavor that baking alone can't achieve.

Don't Overmix: Overmixing the meatloaf can make it dense and tough.

Mix just until the ingredients are combined.

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

Original recipe: <https://chefmaniac.com/perfectly-seared-salisbury-steak-meatloaf-classic-comfort-elevated/>