

## Salisbury Steak & Potato Skillet: A Comforting One-Pan Meal

Here's what you'll need to create this comforting Salisbury Steak & Potato Skillet:



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

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### INGREDIENTS

2 tablespoons olive oil  
1 lb lean ground beef (e.g., 85% or 90% lean)  
1 white onion, halved and sliced  
4-6 medium Yukon Gold potatoes (about 1.5 - 2 lbs total)  
3 cups beef broth, divided (low sodium preferred)  
2 tablespoons ketchup  
4 teaspoons Worcestershire sauce, divided  
1 teaspoon garlic powder, divided  
1/4 teaspoon dried thyme  
3 tablespoons cornstarch  
Kosher salt and freshly ground black pepper, to taste

### DIRECTIONS

1. Prepare the : Beef Patties:
2. 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.
3. Using your hands, gently mix the ingredients until just combined. Be careful not to overmix, as this can make the patties tough.
4. Divide the mixture into four equal portions. Shape each portion into a round or oval patty, about 1/2-inch thick. Create a slight indentation in the center of each patty with your thumb to help prevent them from bulging while cooking.
5. Brown the : Patties:
6. Heat 2 tablespoons of olive oil in a large, oven-safe skillet (preferably cast iron or another heavy-bottomed skillet) over medium-high heat.
7. Once the oil is shimmering, carefully add the beef patties to the hot skillet. Brown them for 3-4 minutes per side until a nice crust forms. They don't need to be cooked through at this stage.
8. Remove the browned patties from the skillet and transfer them to a clean plate. Set aside.
9. Prepare the : Potatoes:
10. While the patties are browning, prepare the potatoes. Pierce each of the 4-6 medium Yukon Gold potatoes several times with a fork.
11. Microwave the potatoes for 5 minutes. This pre-cooking step significantly reduces the skillet cooking time.
12. Once cool enough to handle, chop the partially cooked potatoes into approximately 1 1/2-inch pieces.

13. Sauté Onions and Cook Potatoes:
14. Add the sliced white onion to the same skillet where you browned the beef (don't drain the beef drippings, as they add flavor!). If the skillet seems dry, add another teaspoon of olive oil.
15. Season the onions with a pinch of salt and pepper. Cook over medium heat, stirring occasionally, until they soften and become translucent, about 6 minutes.
16. Add the chopped potatoes and 2 cups of beef broth to the skillet with the onions.
17. Bring the mixture to a simmer. Let it cook, stirring occasionally, for about 6 minutes, or until the potatoes are tender when pierced with a fork.
18. Make the : Gravy:
19. In a small bowl, whisk together the remaining 1 cup of beef broth, 2 tablespoons ketchup, the remaining 2 teaspoons Worcestershire sauce, the remaining 1/2 teaspoon garlic powder, 1/4 teaspoon dried thyme, and 3 tablespoons cornstarch until the cornstarch is completely dissolved and no lumps remain.
20. Pour this cornstarch mixture into the skillet with the potatoes and onions.
21. Increase the heat slightly to medium-high and cook, stirring frequently, until the mixture comes to a gentle boil and thickens into a rich gravy. This should only take a few minutes.
22. Finish the : Dish:
23. Reduce the heat to low.
24. Carefully return the browned beef patties to the skillet, nestling them into the gravy and potatoes.
25. Let everything cook together for another 5-7 minutes, or until the beef patties are hot and cooked through, and the flavors have melded.

## SWAPS & NOTES

**Ground Beef:** Lean ground beef is ideal for patties as it holds shape well and reduces excess grease.

You can also use ground turkey or a mix of ground beef and pork for a slightly different flavor.

**Potatoes:** Yukon Gold potatoes are excellent for their creamy texture and how well they hold their shape, but red potatoes or even small new potatoes would also work.

Avoid starchy potatoes like Russets, as they might break down too much.

## TIPS FOR SUCCESS

**Don't Overmix Beef:** Overmixing ground beef can result in tough patties.

Mix just until ingredients are combined.

Microwave Potatoes Properly: The microwave step is critical for even cooking and reduced skillet time.

Ensure they are tender-crisp, not fully cooked, as they will finish in the gravy.

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