

One-Skillet Ground Beef and Gravy Served Over Mashed Potatoes

Ground Beef and Gravy Over Mashed Potatoes (Cozy, Classic Comfort Food)

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20 min

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INGREDIENTS

For the mashed potatoes:

2 lb potatoes, peeled and quartered

$\frac{1}{2}$ cup milk

4 tbsp butter

Salt, to taste

Black pepper, to taste

For the beef and gravy:

1 lb ground beef

1 medium onion, diced

2 cloves garlic, minced

2 tbsp all-purpose flour

2 cups beef broth

1 tbsp Worcestershire sauce

1 cup frozen peas and carrots (optional)

DIRECTIONS

1. **Cook potatoes:** Add peeled, quartered potatoes to a pot and cover with salted water. Bring to a boil, then simmer about 20 minutes until fork-tender.
2. **Mash:** Drain, return potatoes to the pot, add milk and butter, then mash until smooth and creamy. Season with salt and pepper. Cover and keep warm.
3. **Brown beef:** In a large skillet over medium-high heat, brown ground beef until no longer pink. Drain excess fat.
4. **Add onion + garlic:** Stir in onion and garlic and cook about 5 minutes until the onion is translucent.
5. **Make a roux:** Sprinkle flour over the beef mixture and stir for 2 minutes to cook off the raw flour taste.
6. **Add broth + Worcestershire:** Gradually stir in beef broth and Worcestershire, scraping up browned bits. Bring to a simmer and cook about 5 minutes until thickened.
7. **Add veggies (optional):** Stir in peas and carrots during the last few minutes, just until heated through. Season to taste.
8. **Serve:** Spoon beef and gravy over mashed potatoes and serve hot.

SWAPS & NOTES

Potato options: Yukon Golds make extra creamy mash, russets make the fluffiest mash-both work great.

Milk swap: Half-and-half makes them richer; broth works if you're out of milk.

Ground beef swap: Ground turkey or ground pork works too (add a little extra Worcestershire for depth).

Thicker gravy: Simmer a few minutes longer or add an extra teaspoon of flour (mixed into a little cold broth first to avoid lumps).

TIPS FOR SUCCESS

It's the easiest way to build flavor into the mash.

Warm the milk and butter (even just slightly) so the potatoes stay fluffy and creamy.

Cook the flour for 2 minutes so the gravy tastes rich, not chalky.

Add broth gradually to avoid lumps and control thickness.

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

Original recipe: <https://chefmaniac.com/one-skillet-ground-beef-and-gravy-served-over-mashed-potatoes/>