

Tender Beef Meatballs with Creamy Mushroom Gravy

Beef Meatballs in Mushroom Sauce

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2 min

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INGREDIENTS

For the Meatballs:

1 lb ground beef
1/3 cup breadcrumbs
1/4 cup milk
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
Salt to taste
Black pepper to taste
1 egg

For the Mushroom Sauce:

2 tablespoons olive oil
1 tablespoon butter
8 oz mushrooms, sliced
1 onion, diced
2 cups beef broth
1 tablespoon Worcestershire sauce
1 teaspoon Dijon mustard
2 tablespoons all-purpose flour

DIRECTIONS

1. Prepare the Meatball Mixture: In a large bowl, combine:
2. Ground beef
3. Breadcrumbs
4. Milk
5. Garlic powder
6. Onion powder
7. Salt and black pepper
8. Egg
9. Mix until evenly combined.
10. Form the Meatballs: Shape the mixture into evenly sized meatballs.
11. Place them on a plate while preparing the skillet.
12. Brown the Meatballs: Heat olive oil in a large skillet over medium heat.
13. Add the meatballs and cook until browned on all sides.
14. Remove them from the skillet and set aside.
15. Cook the Mushrooms and Onion: In the same skillet, melt the butter.
16. Add the sliced mushrooms and diced onion.
17. Cook until softened and lightly browned.
18. Make the Gravy: Sprinkle the flour over the mushroom mixture and stir well.
19. Cook for 1-2 minutes to remove the raw flour taste.
20. Slowly pour in the beef broth while stirring.
21. Add : Worcestershire sauce and Dijon mustard.
22. Cook until the sauce thickens.
23. Simmer the Meatballs: Return the meatballs to the skillet.
24. Cover and simmer for about 10 minutes until fully cooked and coated in the sauce.
25. Adjust Seasoning: Taste the sauce and add salt and pepper if needed before serving.

SWAPS & NOTES

This recipe is flexible and can easily be adapted.

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Original recipe: <https://chefmaniac.com/tender-beef-meatballs-with-creamy-mushroom-gravy/>