

Salisbury Steaks

with Roasted Asparagus & Potato Wedges

In this recipe, we're cooking Salisbury steaks—a classic American dish of seasoned beef patties smothered with gravy and mushrooms. For deeper flavor, we're adding lamb to the usual beef and seasoning it all with a bold combination of spices. To make the gravy, we're using beef demi-glaze along with just enough flour to thicken the mixture to the perfect, creamy consistency. Sides of hearty potato wedges and garlicky asparagus—roasted for just a few minutes to retain its springtime crispness—complete the meal.

Blue Apron Wine Pairing

Rock Point Cabernet Sauvignon, 2013



Ingredients

1½ Pounds Ground Lamb & Beef Blend
6 Ounces Cremini Mushrooms
3 Cloves Garlic
2 Russet Potatoes
1 Bunch Asparagus
1 Yellow Onion

Knick Knacks

3 Tablespoons Beef Demi-Glaze
2 Tablespoons All-Purpose Flour
2 Tablespoons Tomato Paste
¼ Cup Plain Breadcrumbs
1½ Tablespoons Salisbury Steak Spice Blend
(Montreal Steak Seasoning, Mustard Powder & Ground Nutmeg)

Makes: 4 servings | **Calories:** about 545 per serving

Prep Time: 10 minutes | **Cook Time:** 30–40 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp274

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Slice the potatoes lengthwise into 1-inch-thick wedges. Peel and small dice the onion. Peel and finely chop the garlic. Cut the mushrooms into bite-sized pieces. Snap off and discard the tough, woody stem ends of the asparagus.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt, pepper and $\frac{1}{2}$ of the **spice blend**; toss to thoroughly coat. Arrange in a single, even layer, skin sides down, and roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven and transfer to a serving dish, leaving the oven on. Carefully wipe off the sheet pan.

3



Cook the aromatics:

While the potatoes roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion**, **remaining spice blend** and $\frac{3}{4}$ of the **garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant. Transfer to a large bowl. Wipe out the pan.

4



Form & cook the patties:

While the potatoes continue to roast, add the **ground lamb and beef** and **breadcrumbs** to the bowl of **cooked aromatics**; season with salt and pepper. Gently mix until just combined. Using your hands, form the mixture into four 1-inch-thick patties. In the pan used to cook the aromatics, heat 1 tablespoon of olive oil on medium-high until hot. Add the patties; cook 3 to 4 minutes per side, or until browned and cooked through. Transfer to a plate; set aside in a warm place, leaving any browned bits (or fond) in the pan.

5



Make the gravy & finish the patties:

Add the **mushrooms** to the pan of reserved fond. (If the pan seems dry, add 2 teaspoons of olive oil.) Cook on medium-high, stirring occasionally, 3 to 4 minutes, or until lightly browned. Add the **tomato paste**; cook, stirring constantly, 1 to 2 minutes, or until dark red. Add the **demi-glace**, **flour** and $1\frac{1}{4}$ cups of **water**; season with salt and pepper. Cook, stirring frequently and scraping up any fond, 1 to 2 minutes, or until thickened. Add the **cooked patties**; cook, occasionally spooning the gravy over the patties, 2 to 3 minutes, or until heated through. Transfer to a serving dish.

6



Roast the asparagus & serve your dish:

Place the **asparagus** and **remaining garlic** on the sheet pan used to roast the potatoes. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 4 to 6 minutes, or until the asparagus is bright green and slightly tender. Transfer to the serving dish of **roasted potatoes**. Serve with the **finished patties and gravy**. Enjoy!