



Oven-Ready

Mushroom-Smothered Salisbury Steak

with cheddar-jack broccoli

Prep & Cook Time

Cook Within

Difficulty Level

Spice Level

NUTRITION per serving-Calories: 587, Carbohydrates: 29g, Fat: 35g, Protein: 42g, Sodium: 1582mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

30-40 min.

5 days

Easy



Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine broccoli, 1 tsp. olive oil, ¼ tsp. salt, and a pinch of **pepper** in provided tray. Push to one side and top with cheese.



Add the Mushrooms and "Steak" Patties

- Place half the **flour** (remaining is yours to use as you please!) in empty side of tray. Add mushrooms and top with demi-glace and half the Worchestershire sauce (reserve remaining for patties).
- Finely crush saltines.
- In a mixing bowl, combine ground beef, saltines, remaining Worchestershire, and 1/4 tsp. salt. Form into two equally-sized patties. Place patties on mushrooms.
- If using ground turkey or ground pork, follow same instructions.



Finish the Dish

- Bake uncovered in hot oven until patties reach a minimum internal temperature of 160 degrees, 25-28 minutes.
- If using ground pork, follow same instructions. If using **ground turkey**, bake uncovered in hot oven until patties reach a minimum internal temperature of 165 degrees, 25-28 minutes.
- Carefully remove from oven. Remove patties from tray and stir mushrooms. Bon appétit!