



Cheesy Chive Salisbury Steak

WITH GREEN BEANS ALMONDINE

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl, Microwave-Safe Bowl, 2 Large Non-Stick Pans

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- 1/2 oz. Sliced Almonds
- 1 tsp. Cornstarch
- 1 1/2 oz. Fontina Cheese Slices
- 2 tsp. Chicken Demi-Glace Concentrate
- 1 tsp. Mushroom Seasoning
- 12 oz. Trimmed Green Beans
- 2 Tbsp. Panko Breadcrumbs
- 6 Chive Sprigs
- 1/2 tsp. Garlic Salt

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Turkey
- 20 oz. Double Portion Ground Beef

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/19420

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

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry



1. Cook the Patties

- In a mixing bowl, combine **panko**, 2 Tbsp. **water**, **ground beef**, **mushroom seasoning**, and a pinch of **salt** and **pepper**. Form into two evenly-sized, oval-shaped patties, about 5" across.
- Place a large non-stick pan over medium heat. Add patties to hot, dry pan. Cook until browned, 3-5 minutes.
- Flip, and cook patties, 3 minutes.
- Add **cheese**, then cook until cheese melts and patties reach a minimum internal temperature of 160 degrees, 1-3 minutes.
- Remove from burner.
- While patties cook, continue recipe.



3. Mince Chives and Make Sauce

- Mince **chives**.
- In a microwave-safe bowl, combine **demi-glace**, **cornstarch**, a pinch of **salt**, and ¼ cup **water**. Microwave until heated through and thickened, 1-2 minutes.
- Carefully remove from microwave and stir to combine.

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming four patties, working in batches, if necessary.
- If using **ground turkey**, follow same instructions as ground beef in Step 1, cooking until browned on one side, 5-7 minutes, flipping and cooking 5 minutes, then adding cheese, covering, and cooking until patties reach minimum internal temperature, 2-3 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Step 1, cooking until browned on one side, 3-5 minutes, flipping and cooking 3 minutes, then adding cheese, covering, and cooking until patties are heated through, 1-3 minutes.



2. Cook the Green Beans

- Place another large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **green beans** to hot pan and cook, 1 minute.
- Add ¼ cup **water**, **garlic salt**, and a pinch of **pepper**. Cover, and cook until tender, 6-8 minutes.
- If green beans need more time, add 2 Tbsp. **water**, cover, and stir occasionally, 1-3 minutes.
- Remove from burner.
- While green beans cook, continue recipe.



4. Finish the Dish

- Plate dish as pictured on front of card, topping **patty** with **sauce** and **chives** and garnishing **green beans** with **almonds**. Bon appétit!