

Salisbury Steak

RECIPE FOR 2 SERVINGS



2-pack of Salisbury Steak Patties, thawed
4 ounces sliced mushrooms
1 1/4 cups water or beef stock
1 tablespoon all-purpose flour
1 teaspoon red wine vinegar
1 teaspoon Worcestershire sauce
1 tablespoon tomato paste
1/4 teaspoon mustard powder
1 teaspoon onion powder
Salt and Pepper to taste

In a 12 inch skillet, heat 1 teaspoon oil. Brown steak patties 3-5 minutes per side. Set aside on plate. Add 1 teaspoon oil to skillet and saute mushrooms until soft and starting to brown. In a small bowl, mix the stock and remaining ingredients. Add to mushrooms in skillet and stir until combined. Lay the steak patties on top of the sauce, bring to a boil then reduce to simmer and cover.. Cook 20 minutes, stirring sauce occasionally. Adjust seasonings to taste.
Serve over noodles or mashed potatoes.