

Salisbury Steak

This is really easy and very good. I've used it many times.

Ingredients

2 lbs. ground beef
1/2 c. parsley, fresh or dried
1/2 chopped green bell pepper
1/2 chopped small onion
1 envelope onion soup mix
4 T. cornstarch
1 T. vegetable oil
2 c. water

Directions

1. Mix parsley and 1/2 envelope onion soup mix to the ground beef, mixing well. Shape into patty's.
2. Brown patty's and remove from pan, setting aside.
3. Using the same pan, heat up oil and add onion and green pepper. Cook until tender.
4. Add remaining onion soup mix and 2 c. water, bringing to a boil.
5. Reduce heat.
6. Mix cornstarch with 1/2 c. water and add to mixture in the pan to make gravy. Simmer for 15 minutes.
7. When gravy is thickened, return patty's to the pan, making sure they are well covered with gravy. Simmer for 15 minutes.
8. Remove patty's from gravy to serve. Strain gravy before serving.

Hint: Can use dried parsley. Dried herbs are more intense than fresh so you'll probably need to use less.

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