



Homemade Salisbury Steak

Description

This **homemade Salisbury steak** in a slow cooker is a must-try! Easy weeknight dinner recipe everyone will love and so full of flavor.

Ingredients

- 2 pounds ground beef
- 1 can cream of mushroom soup
- 1 can sliced mushrooms
- 1 packet brown gravy mix
- 1 egg
- 1 cup bread crumbs
- garlic powder
- steak seasoning
- 1 medium white onion, sliced
- 1 1/2 cups beef broth
- fresh parsley, for garnish
- salt and pepper

Instructions

1. Line the bottom of your crockpot with the sliced mushrooms and onion.
2. In a large mixing bowl, mix together the ground beef, breadcrumbs, egg, and garlic powder. Form the mixture into small round fat patties.
3. Season the patties with steak seasoning or salt and pepper and then heat them on medium heat for 3 minutes on each side. This will give them a nice sear and help hold together as they cook in the crockpot.
4. Add the patties to the top of the mushroom and onions in the crockpot.
5. Sprinkle the brown gravy mix evenly on the top of the patties.
6. Pour the can of mushroom soup on top of the patties followed by the beef broth; cover crockpot.

7. Cook on high for 6 hours; stirring twice throughout cooking time, if possible.
8. Serve over mashed potatoes and enjoy!

Nutrition Information

Yield 6 Serving Size 1 *Amount Per Serving* Calories 564 Total Fat 31g Saturated Fat 11g Trans Fat 1g Unsaturated Fat 16g Cholesterol 166mg Sodium 1186mg Carbohydrates 21g Fiber 2g Sugar 2g Protein 46g

Category

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