



Turkey Salisbury Steak

Savannah · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

Reminds me of the old school days lunch YUM Ground turkey is mixed and then formed into patties which are baked and served with a mushroom gravy

Ingredients

— - 1 cup water - 3 tablespoons dry onion soup mix - 1 tablespoon Worcestershire sauce - 1 teaspoon minced garlic - ½ teaspoon ground black pepper - 1 ½ pounds ground turkey - 1 cup Italian-seasoned bread crumbs - 1 egg - 1 (10.75 ounce) can condensed cream of mushroom soup - 1 (10.75 ounce) can water - 3 tablespoons brown gravy mix

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Whisk 1 cup water
2. onion soup mix
3. Worcestershire sauce
4. garlic
5. and black pepper together in a bowl. Strain mixture
6. reserving solids and broth. Pour 1/2 cup broth and the solids into a large bowl; mix turkey
7. bread crumbs
8. and egg into broth-solids mixture until thoroughly combined. Scoop 8 portions using 1/2 cup measure and form each into an oval patty; arrange on a baking sheet. Bake in the preheated oven until no longer pink in the center and the juices run clear
9. about 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Whisk remaining broth
10. mushroom soup
11. 1 can water
12. and gravy mix together in a saucepan until smooth; bring to a boil
13. stirring constantly. Remove from heat. Flip patties and pour gravy over each. Continue to cook until gravy has slightly thickened
14. about 10 more minutes.