



Hamburger Steaks with Creamy Mushroom Gravy

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

This hamburger steak recipe uses the oven to transform ground beef patties condensed soup and canned mushrooms into a comforting oldfashioned meal Serve with warm mashed potatoes and your favorite vegetable Our family loves this inexpensive meal

Ingredients

- - 3 pounds ground beef - 25 saltine crackers
- crushed - 1 cup milk - ½ teaspoon black pepper - ½ teaspoon salt - ½ teaspoon garlic powder - ½ teaspoon Italian seasoning - 3 (10.5 ounce) cans condensed cream of mushroom soup - 1 (8 ounce) can mushrooms
- drained (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Mix ground beef
2. crackers
3. milk
4. pepper
5. salt
6. garlic powder
7. and Italian seasoning together in a large bowl until well combined. Form into eight large patties and place into a 9x13 inch baking dish. Pour condensed soup evenly over patties
8. then sprinkle canned mushrooms over top. Cover the pan with a lid or aluminum foil. Bake in the preheated oven until patties are no longer pink in the center
9. about 45 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Editor's Note: Nutrition data for this recipe includes the full amount of gravy. The actual amount consumed will vary.