

# Tex-Mex Salisbury Steak

**WHY THIS RECIPE WORKS:** To give new life to an old standby, we gave this recipe a Tex-Mex spin. We've done away with the dingy mushroom sauce and livened up our sauce with fresh jalapeños and onions. We also replaced the bread used in a traditional panade with corn tortillas for a more authentic regional flavor. Cilantro adds the finishing touch. And best of all, we use a single skillet from beginning to end, so the cleanup is easy.

**Tex-Mex Salisbury Steak** SERVES 4

- 4 (6-inch) corn tortillas, torn into rough pieces**
- 2 tablespoons vegetable oil**
- 1 large onion, sliced thin**
- 3 jalapeño chiles, seeded and sliced thin lengthwise**
- 1½ teaspoons ground cumin**
- Salt and pepper**
- 1½ pounds 85 percent lean ground beef**
- ⅓ cup chopped fresh cilantro**
- ¼ cup whole milk**
- 2 tablespoons all-purpose flour**
- 1½ cups low-sodium beef broth**

**1.** Pulse tortillas in food processor until coarsely ground, then transfer to large bowl. Heat 1 tablespoon oil in large nonstick skillet over medium-high heat until shimmering. Add onion, jalapeños, cumin, ½ teaspoon salt, and ¼ teaspoon pepper and cook until softened, about 5 minutes. Transfer half of mixture to small bowl and set aside. Transfer remaining mixture to food processor and pulse until coarsely chopped.

**2.** Add beef, ½ teaspoon salt, cilantro, milk, and chopped onion-jalapeño mixture to bowl with processed tortillas and gently mix until combined. Shape mixture into four ½-inch-thick oval patties. Heat remaining oil in empty skillet over medium-high heat until just smoking. Cook patties until well browned, 3 to 5 minutes per side. Transfer to plate.

**3.** Add reserved onion mixture and flour to skillet and cook until flour is golden and fragrant, about 1 minute. Slowly stir in broth, scraping up any browned bits, and bring to simmer. Return patties to skillet, cover, and simmer over medium-low heat for 4 minutes. Remove lid and cook until patties register 160 degrees and sauce is slightly thickened, 4 to 10 minutes. Season with salt and pepper. Serve.



## QUICK PREP TIP SHAPELY STEAKS

Divide the beef mixture into four equal portions and gently shape each portion into an oval. Then pat each of the steaks down to a ½-inch thickness (right).

## SIMPLE SIDE CILANTRO RICE

Pulse 1½ cups cilantro leaves and 3 cups low-sodium chicken broth in blender or food processor until pureed. Bring cilantro mixture, 1½ cups long-grain white rice, and 1 teaspoon salt to boil over medium-high heat in large saucepan until no liquid is visible, 5 to 8 minutes. Cover and cook on low heat until rice is tender, about 15 minutes. Serves 4.

