



# Salisbury Steak and Gemelli

Servings: 4 servings

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## Ingredients

1 egg  
1/2 C soft bread crumbs  
1 tsp Ital seasoning  
1/2 tsp minced garlic  
1 lb ground beef  
1 Tbs olive oil  
1 C sliced fresh mushrooms  
2 Tbs flour  
1 C chicken broth  
1 Tbs ketchup  
1 tsp Worcestershire sauce  
Hot cooked gemelli or spiral pasta

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## Directions

In a large bowl combine egg, bread crumbs, ital seasoning, pepper and garlic. Crumble beef over mixture and mix well. Shape into four patties.

In a large skillet, cook patties in oil over med-high heat for 5-7 minutes on each side or until meat is no longer pink. Remove and keep warm.

Drain, reserving 2 Tbs drippings. Saute mushrooms in dripping until tender. Stir in flour until blended. Gradually stir in the broth, ketchup and worchestershire sauce. Bring to a boil; cook and stir for 2 min or until thickened.

Return patties to the skillet. Bring to a boil. Reduce heat; simmer, uncovered for 3-4 minutes or until heated through. serve with pasta.

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