



SALISBURY STEAKS IN FRENCH ONION SAUCE  
On Garlic Cheese Toasts with GG's Famous Carrots  
~ For Two ~

PREP TIME: 0 minutes | COOK TIME: 25 - 30 minutes



## COOKING TOOLS YOU WILL NEED:



## KIT INGREDIENTS & TOOLS IN ORDER OF USE:

STEP 1: Parchment Paper, baking pan, Italian Bread, Garlic Butter, Shredded Cheeses

STEP 2: Extra Virgin Olive Oil for GG's Carrots, Butter for GG's Carrots, Carrots & Onions, pot, spoon

STEP 3: Oil for Pan-frying, Salisbury Steak Patties, frying pan, spatula, Onions, Sugar, Onion Sauce Mix (SHAKE/MASSAGE WELL)

STEP 4: Roux, Cheese Toasts into the Oven

STEPS 5 & 6: Ready to Plate! Remove from heat, Oven, plate it up!



## COOKING INSTRUCTIONS:

- 1 Set the Oven to 400 degrees. Unfold the Parchment Paper and lay on the baking pan. Arrange the Italian Bread slices on the Parchment Paper, spread Garlic Butter on each slice and sprinkle with Swiss & Parm cheese blend.

DON'T place in the oven yet!



- 2 Heat the Extra Virgin Olive Oil for GG's Carrots and Butter in a pot over MEDIUM heat. Add Onions and cook for a few minutes. Add Carrots, stir with the spoon and cook until soft (20 minutes). Stir occasionally for even cooking.



- 3 Heat the Oil for Pan-frying for Salisbury Steaks in the frying pan on MEDIUM. Open the Salisbury Steak patties and place in pan, cook for 2 minutes on each side, flipping with spatula.



Lower heat to MEDIUM LOW. Add Onions & the Sugar to the pan and stir with spoon to coat in oil, and cook for 3 minutes.



MASSAGE/SHAKE the Onion Sauce Mix well to incorporate the Tomato Paste and Minced Garlic into the Sauce. Pour into the pan and set the TIMER for 10 mins. Flip the Beef patties at least once.



- 4 Place Cheese Toasts into the oven. Set timer for 5 minutes. Stir the Roux into the Onion Sauce with a spoon – the sauce will thicken slightly. Simmer until the Cheese Toasts are done.



- 5 Remove the Toasts from the oven, turn the oven OFF. Turn the heat up HIGH under the Carrots, stir as the mixture caramelizes. Turn OFF after 2 minutes. Turn heat under the Salisbury Steaks OFF.

- 6 Ready to plate it up! With the spatula, place 1 Salisbury Steak onto each Cheese Toast and cover with Onion Sauce. Enjoy with GG's Carrots on the side!



MIM'S DISH, LLC • 585-978-3259 • 1510 DEWEY AVE, ROCHESTER NY 14615  
Find more cooking tips, demos, etc. @ mimsdish.com

