

## Classic Salisbury Steak

Prep Time: 10 minutes

Cook Time: 25 minutes

### **Ingredients**

- 1 (10-3/4-ounce) can reduced-fat cream of mushroom soup, divided
- 1 1/2 pounds Laura's 92% Lean Ground Beef or 96% Lean Ground Round
- 1/2 cup chopped onion
- 1/2 cup Italian breadcrumbs
- 1 egg white
- 1 (8-ounce) package fresh mushrooms
- 1/2 cup low-salt beef broth
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon pepper

### **Directions**

1. Combine 1/4 cup soup, beef and next 3 ingredients; stir well. Shape mixture into 6 patties.
2. Brown patties in a large skillet over medium-high heat. Remove patties and drain.
3. Add mushrooms, stirring constantly until tender. Combine remaining soup, beef broth, Worcestershire sauce and pepper.
4. Return patties to skillet; bring to a boil. Cover, reduce heat, and simmer 20 minutes.

Makes 6 servings.