

♥ recipes worth sharing

Poor Man's Steak

This comforting, budget-friendly classic turns simple pantry staples into a hearty family meal. Tender ground beef patties are baked in a creamy mushroom gravy until perfectly cooked and are delicious served over mashed potatoes, buttered egg noodles, or rice.



PREP TIME
15 min



COOK TIME
45–50 min



REST TIME
5 min



TOTAL TIME
1 hr 10 min



YIELD
6 servings

INGREDIENTS

- 1½ pounds ground beef, 80–85% lean
- 1 packet (about 1 ounce) dry onion soup mix
- 1 (10.5-ounce) can condensed cream of mushroom soup
- ½ cup whole milk

RHINO TIP



This recipe tastes even better the next day after the flavors have had time to meld, making it an excellent make-ahead meal.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the oven and baking dish.

Preheat the oven to 350°F. Lightly grease or spray a 9×13-inch baking dish with nonstick cooking spray.

2



Mix the beef.

In a large bowl, combine the ground beef and dry onion soup mix. Mix just until the seasoning is evenly distributed. Avoid overmixing, which can make the patties firm instead of tender.

3



Shape the patties.

Divide the mixture into 6 equal portions and gently shape into oval patties about ¾ inch thick. For smaller portions, shape the mixture into 8 patties instead.

4



Prepare the gravy.

In the same bowl, whisk together the condensed cream of mushroom soup and whole milk until smooth.

5



Assemble and bake.

Arrange the patties in a single layer in the prepared baking dish, leaving a little space between each one. Pour the gravy evenly over the patties, then cover the dish tightly with aluminum foil. Bake for 35–40 minutes.

6



Finish baking.

Remove the foil and continue baking for 5–10 minutes, or until the gravy has thickened slightly, the edges are lightly browned, and the patties reach an internal temperature of 160°F.

7



Rest and serve.

Let the dish rest for 5 minutes before serving. Spoon the rich mushroom gravy over each patty and serve over mashed potatoes, buttered egg noodles, or cooked rice.

TIPS & VARIATIONS

- 1. Beefier Flavor –**
Stir 1 tablespoon Worcestershire sauce into the gravy before pouring it over the patties.



- 2. Different Soup –**
Substitute condensed cream of chicken or cream of celery soup for a different flavor.



- 3. Add Vegetables –**
Layer sliced mushrooms or thinly sliced onions in the baking dish before adding the patties.



- 4. Make It Ahead –**
Assemble the dish up to a day in advance, cover, and refrigerate. Bake as directed, adding a few extra minutes if baking straight from the refrigerator.



- 5. Leftovers –**
Add 1–2 tablespoons of milk before reheating leftovers to restore the gravy's smooth, creamy consistency.



Family favorites, one recipe at a time.

