

French Onion Salisbury Steaks on Italian Baguette

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-italian-baguette>

Ingredients:

- 1 pound ground sirloin or another type of lean ground beef
- 1/4 cup fresh parsley chopped
- 2 tablespoons scallions thinly sliced
- 1 3/4 teaspoons salt divided
- 1/2 teaspoon black pepper
- 2 tablespoons flour
- 1 tablespoon olive oil
- 1 onion large, sliced
- 1 tablespoon sugar
- 3 cloves garlic minced
- 1 tablespoon tomato paste
- 2 cups beef broth
- 1/4 cup red wine
- 1/2 teaspoon dried thyme
- 4 slices bread Italian baguette, cut diagonally
- 2 tablespoons unsalted butter room temperature
- 1/2 teaspoon minced garlic
- 1/8 teaspoon paprika
- 1/4 cup shredded swiss cheese
- 1 tablespoon shredded Parmesan

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 95 milligrams
4. Fat: 24 grams
5. Fiber: 2 grams

6. Protein: 29 grams
 7. SaturatedFat: 10 grams
 8. Sodium: 1740 milligrams
 9. Sugar: 6 grams
 10. TransFat: 1 grams
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