



Currywurst

with Oven Fries & Sauerkraut

30-40min



2 Servings

This meal highlights one of Germany's most beloved gastronomical treasures, currywurst. For our version, we serve browned bratwursts alongside crisp oven fries with a simple (but magical!) dipping sauce—homemade curry ketchup. The sweet and spiced sauce is the perfect complement to the savory sausages and potatoes.

What we send

- 2 (½ lb) russet potatoes
- 1 medium yellow onion
- ¼ oz curry powder
- ¼ oz smoked paprika
- 8 oz can tomato sauce
- 2 oz dark brown sugar
- 1½ oz pkt Worcestershire sauce ⁴
- ½ lb sauerkraut ^{12,17}
- 12 oz pkg bratwurst
- ¼ oz fresh parsley

What you need

- neutral oil
- all-purpose flour ¹
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- unsalted butter ⁷

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Fish (4), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1250kcal, Fat 84g, Carbs 95g, Protein 32g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut lengthwise into ¼-inch thick fries. On a rimmed baking sheet, toss with **2 tablespoons each of oil and flour**; season with **salt** and **pepper**. Roast on lower oven rack until golden brown and crispy, carefully flipping fries halfway through, 25–30 minutes total.



2. Cook onions

While **fries** roast, finely chop **half of the onion** (save rest for own use). Heat **1 tablespoon oil** in a medium skillet over medium; add **chopped onions** and a **pinch of salt**. Cook, stirring occasionally, until onions are softened and translucent, 3–4 minutes. Stir in **1 tablespoon curry powder** and **1 teaspoon smoked paprika**; cook until spices are fragrant, about 1 minute.



3. Simmer curry ketchup

To skillet with **onions**, stir in **tomato sauce**, **¼ cup water**, **3 tablespoons brown sugar**, **1½ tablespoons vinegar**, and **2 teaspoons Worcestershire sauce**. Simmer over medium heat until flavors meld and sauce is reduced by half, 4–6 minutes. Season to taste with **salt** and **pepper**. Transfer to a medium bowl and cover to keep warm. Wipe out skillet.



4. Brown bratwurst sausages

Heat **1 tablespoon oil** in same skillet over medium-high. Add **bratwurst sausages** and cook until bratwursts are warmed through and the outside is crispy, 2–3 minutes per side. Transfer bratwursts to a plate and cover to keep warm. Transfer **sauerkraut** to a paper towel-lined plate and pat dry.



5. Cook sauerkraut

Transfer **sauerkraut** to same skillet and cook, stirring often, about 1 minute. Stir in **2 tablespoons water**, **1 tablespoon butter**, and **2 teaspoons brown sugar**. Cook, scraping up any browned bits from bottom, until sauerkraut is dry and warmed through, 1–2 minutes.



6. Finish & serve

Pick and finely chop **parsley leaves**; discard stems. Cut **bratwursts** crosswise into thick slices, if desired. Serve **bratwursts** topped with **curry ketchup** alongside **sauerkraut** and **fries**. Sprinkle **parsley** and **remaining curry powder** over **bratwursts**. Enjoy!