



Knackwurst & Sauerkraut Skillet

with Whole-Grain Mustard & Sour Cream



40-50min



2 Servings

A modern twist on German comfort food, this one-skillet dish hits all the right notes while making clean-up a snap. Knackwursts are traditional smoked pork and beef sausages, and here we combine them with sautéed onions, potatoes, apples, and sauerkraut, then bake them in a savory broth. For a crisp topping, we add panko crumbs, which provide just the right amount of buttery crunch in every bite.

What we send

- 1 medium yellow onion
- 1 Granny Smith apple
- 1 Yukon gold potato
- 11½ oz pkg knackwurst
- 1 oz panko ^{1,6}
- 1 pkt chicken broth concentrate
- 8 oz sauerkraut ^{12,17}
- ¼ oz fresh parsley
- 2 (½ oz) pkts whole-grain mustard ¹⁷
- 1 oz sour cream ⁷

What you need

- unsalted butter ⁷
- neutral oil
- kosher salt & ground pepper
- all-purpose flour ¹
- sugar

Tools

- microwave
- medium ovenproof skillet

Cooking tip

If you don't have a microwave, use a small saucepan to melt the butter on the stovetop.

Allergens

Wheat (1), Soy (6), 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 1170kcal, Fat 89g, Carbs 66g, Proteins 23g



1. Prep ingredients

Preheat oven to 400°F with a rack in the lower third. Thinly slice **onion**. Quarter **apple**; discard core. Cut each quarter into ¾-inch thick wedges. Scrub **potato**; cut into ½-inch pieces. Cut **knackwursts** into thirds. In a small microwave-safe bowl, microwave **1 tablespoon butter** until melted; stir in **panko** and mix well; set aside until step 5.



4. Bake skillet

To skillet, stir in the **potatoes, apples, sausages, half of the sauerkraut**, and **2 teaspoons sugar**. Season **broth** to taste with **salt** and **pepper**. Bake skillet on lower oven rack until sauce is thickened and potatoes are tender and easily pierced with a knife, 25-35 minutes.



2. Brown knackwursts

In a medium ovenproof skillet, heat **2 teaspoons oil** over medium-high. Add **knackwursts**; cook until warmed through and outside is crispy, 2-3 minutes per side. Transfer to a plate.



5. Broil breadcrumbs

Switch oven to broil. Sprinkle **reserved panko mixture** evenly over skillet. Broil on lower oven rack until panko is golden brown, 4-6 minutes (watch closely as broilers vary).



3. Cook onions

To skillet, add **2 tablespoons butter, onions**, and **a pinch of salt**. Cook, stirring occasionally, until onions are lightly browned and softened, 4-6 minutes. Add **1 tablespoon flour** and cook, stirring frequently, 1 minute. Slowly whisk in **broth concentrate** and **1½ cups water**; bring to a boil and simmer over medium heat until lightly thickened, 1-2 minutes.



6. Finish & serve

Carefully remove skillet from oven and let rest for 5 minutes.

Finely chop **parsley leaves and stems** and sprinkle over top of skillet. Serve with **mustard** and **sour cream** on the side. Enjoy!