



## Cheddar Bratwurst & Apple Sandwich

with Dill-Potato Salad



30-40min



2 Servings

It's always the right time to bust out the 'wursts! Bratwurst is a beloved German sausage spiced with nutmeg and marjoram. Here we pile them onto toasted brioche buns with sweet sautéed onions and pickled apples. A warm dill-potato salad alongside rounds it out—the only thing missing from this feast is a cold lager. Guten appetit!

## What we send

- 2 russet potatoes
- 1 yellow onion
- 1 Granny Smith apple
- garlic
- 2 brioche buns <sup>1,3,7</sup>
- 1 (12 oz) pkg cheddar bratwurst <sup>7</sup>
- ¼ oz fresh dill
- 1 oz mayonnaise <sup>3,6</sup>
- 1 oz whole-grain mustard <sup>17</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- butter <sup>7</sup>
- apple cider vinegar (or white wine vinegar)
- sugar

## Tools

- rimmed baking sheet
- medium nonstick skillet

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

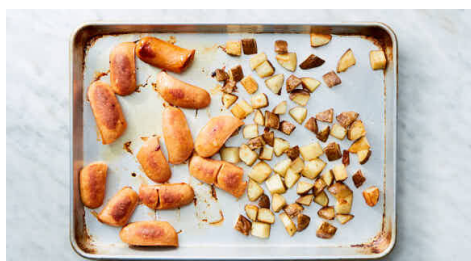
## Nutrition per serving

Calories 1550kcal, Fat 117g, Carbs 95g, Protein 28g



### 1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **potatoes**, then cut into 1-inch pieces. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on upper oven rack until potatoes are almost tender, about 15 minutes.



### 4. Roast bratwursts

Halve **bratwursts** lengthwise, then cut each piece in half crosswise. Remove **potatoes** from oven and stir; carefully push to one side of baking sheet. Add bratwursts to empty side, cut-side down. Roast on upper oven rack until potatoes are tender and browned in spots and bratwursts are warmed through, 5-8 minutes.



### 2. Prep ingredients

Halve and thinly slice **half of the onion** (save rest for own use). Quarter **apple**; discard core. Cut each quarter into ¼-inch thick slices, then cut slices into matchsticks. Finely chop **2 teaspoons garlic**. Melt **1 tablespoon butter** in a medium nonstick skillet over medium heat. Split **buns** and add to skillet, cut sides down; toast until lightly browned, 1-2 minutes.



### 5. Pickle apples

Meanwhile, in a medium bowl, combine **apples**, **1 tablespoon each of oil and vinegar**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**; toss to coat apples. Pick and coarsely chop **dill fronds**; discard stems. In a large bowl, stir to combine **dill fronds**, **mayonnaise**, **remaining chopped garlic**, **1 teaspoon vinegar**, and **¼ teaspoon sugar**.



### 3. Cook onions

Heat **1 tablespoon each of oil and butter** in same skillet over medium. Add **sliced onions** and **a pinch of salt**. Cook, stirring occasionally, until onions are translucent and browned in spots, 7-10 minutes. Stir in **1 tablespoon butter** and **⅔ of the chopped garlic**; cook until fragrant, about 30 seconds. Remove from heat.



### 6. Finish & serve

Transfer **roasted potatoes** to bowl with **mayonnaise-dill mixture** and toss to combine. Season to taste with **salt** and **pepper**. Spread **mustard** over **toasted buns**, then top with **bratwursts**, **onions**, and **some of the pickled apples**. Serve **sandwiches** with **potato salad** and **remaining pickled apples** alongside. Enjoy!