

DINNERLY



Seared Cheddar Bratwurst with Horseradish Cream & German Potato Salad



20-30min



2 Servings

Getting bratty without your bratwurst? We feel you. This cheddar bratwurst is already loaded with flavor, but we can't help but add a tangy, creamy horseradish sauce on top. Plus, broiled potatoes tossed with dill, pickles, and a mustard dressing make for a filling and unforgettable side. We've got you covered!

WHAT WE SEND

- 2 (½ lb) russet potatoes
- 2 oz bread and butter pickles
- ¼ oz fresh dill
- ½ oz pkt whole-grain mustard
- 1 oz horseradish ¹
- 1 oz sour cream ²
- 12 oz pkg cheddar bratwurst ²

WHAT YOU NEED

- olive oil
- red wine vinegar
- kosher salt & ground pepper

TOOLS

- microwave
- rimmed baking sheet
- medium skillet

ALLERGENS

Soy (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

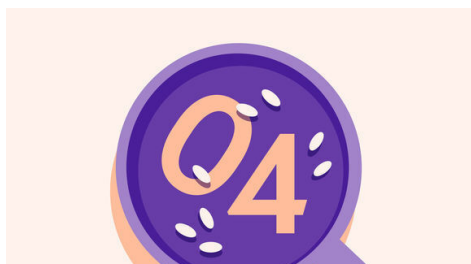
Calories 1070kcal, Fat 80g, Carbs 50g, Protein 35g



1. Prep potatoes

Preheat broiler with a rack in the upper third.

Cut **potatoes** into 1-inch pieces. Place in a medium bowl; cover with a damp paper towel. Microwave until tender when pierced with a knife, stirring potatoes halfway through cooking time, 5–7 minutes.



4. Sear sausages

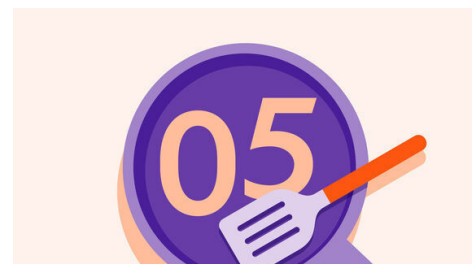
Halve **sausages** lengthwise. Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add sausages and cook until browned and warmed through, 2–3 minutes per side.



2. Prep salad & cream

Meanwhile, finely chop **pickles**. Coarsely chop **dill**. In a second medium bowl, whisk to combine **mustard**, 3 **tablespoons oil**, and 2 **teaspoons vinegar**.

In a separate small bowl, whisk to combine 2 **teaspoons horseradish** (or more to taste), **sour cream**, and 1 **teaspoon water**. Season to taste with **salt** and **pepper**.



5. Finish salad & serve

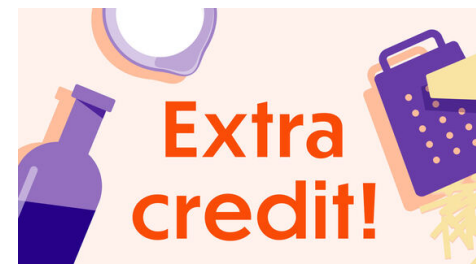
To bowl with **mustard dressing**, add **potatoes**, **dill**, and **pickles**; toss to coat. Season to taste with **salt** and **pepper** (drizzle with more oil if potatoes look dry).

Serve **bratwurst** with **horseradish cream** spooned over top and **potato salad** alongside. Enjoy!



3. Broil potatoes

Toss **potatoes** on a rimmed baking sheet with 3 **tablespoons oil** and a **pinch each of salt and pepper**. Broil on upper oven rack until golden-brown, flipping halfway through cooking time, 10–15 minutes.



6. All the condiments!

A dollop of yellow mustard or whole grain mustard wouldn't hurt this dish. Or if you're looking for something less pungent, ketchup works too!