

DINNERLY



Currywurst & Homemade Curry Ketchup

with Sauerkraut & Fries



30-40min



2 Servings

You could do a lot 'wurst than this heaping plate of classic German specialties. Tangy sauerkraut is the perfect sidekick to juicy bratwursts. But the real star of the show? A homemade curry ketchup that doubles as a dip for crisp oven fries and the meaty brats. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ½ lb sauerkraut ¹⁷
- 1 yellow onion
- 2 (¼ oz) curry powder
- 8 oz tomato sauce
- 1½ oz pkt Worcestershire sauce ⁴
- 2 oz dark brown sugar
- 12 oz pkg bratwurst

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Fish (4), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

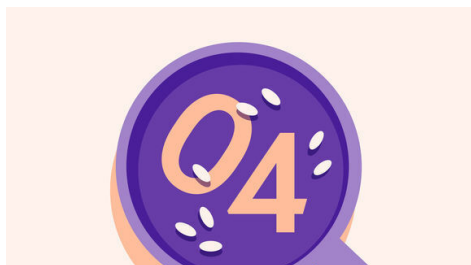
Calories 1270kcal, Fat 90g, Carbs 91g, Protein 30g



1. Cook fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut into ¼-inch thick fries.

On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**; season with **salt** and **pepper**. Spread in an even layer and roast on lower oven rack until golden and crisp, 30–35 minutes.



4. Cook sauerkraut & sausage

Melt **2 tablespoons butter** over medium-high heat; add **sauerkraut** and **1 tablespoon brown sugar**. Cook, stirring often, until dry and warmed through, 1–2 minutes. Transfer to a bowl and wipe skillet clean.

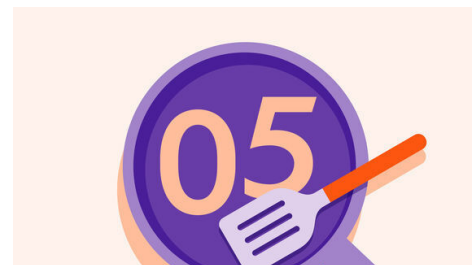
Heat **1 tablespoon oil** over medium-high in same skillet. Add **bratwursts** and cook until warmed through and the outside is crispy, 2–3 minutes per side.



2. Cook onions

Drain **sauerkraut**; pat dry. Finely chop **half of the onion** (save rest for own use).

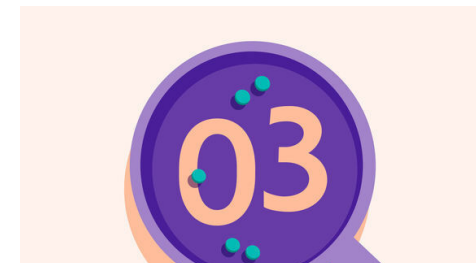
Heat **1 tablespoon oil** in a medium skillet over medium; add chopped onions and **a pinch of salt**. Cook, stirring occasionally, until onions are softened and translucent, 3–4 minutes. Stir in **1 tablespoon curry powder**; cook until fragrant, about 1 minute.



5. Serve

Cut **bratwursts** crosswise into thick slices, if desired.

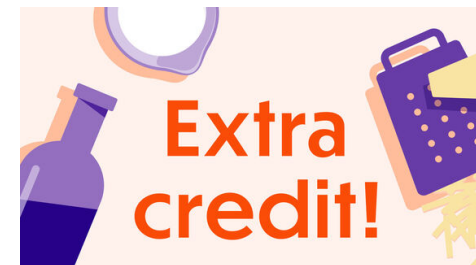
Serve **bratwursts** topped with **curry ketchup** alongside **sauerkraut** and **fries**. Sprinkle a pinch of **remaining curry powder** over **bratwursts**. Enjoy!



3. Simmer curry ketchup

Stir in **tomato sauce**, **¼ cup water**, **3 tablespoons brown sugar**, **1½ tablespoons vinegar**, and **1 tablespoon 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 bowl. Rinse and wipe out skillet.



6. Check us out!

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