



Grilled Brats

with German-Style Potato Salad



20-30min



2 Servings

Grilled sausages and potato salad is classic German comfort food, and here we amp up the flavor with bratwursts and a tangy-crunchy potato salad. Keeping things quick, we microwave the potatoes before tossing them in mustard-dill dressing with crisp snap peas and pickles. We grill the meaty, cheesy brats and serve them with grilled onion relish for a meal that will leave you saying “wunderbar!”

What we send

- 2 russet potatoes
- 4 oz snap peas
- 1 red onion
- ¼ oz fresh dill
- 1½ oz dill pickle slices
- 1 oz whole-grain mustard ¹⁷
- 12 oz pkg bratwurst

What you need

- ⅓ c olive oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper
- sugar

Tools

- microwave
- grill, grill pan, or skillet

Allergens

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

Nutrition per serving

Calories 940kcal, Fat 64g, Carbs 51g, Protein 36g



1. Prep ingredients

Cut **potatoes** into 1-inch pieces. Thinly slice **snap peas**. Halve **onion** and slice one half into ½-inch thick rounds (save rest for own use).

Place potatoes in a large microwave safe bowl; cover with a damp paper towel. Microwave until potatoes are tender when pierced with a knife, stirring potatoes halfway through, 8-10 minutes total. Uncover and let cool slightly.



4. Grill bratwursts

Add **bratwursts** to grill or grill pan and cook, turning occasionally, until browned and warmed through, 5-7 minutes.



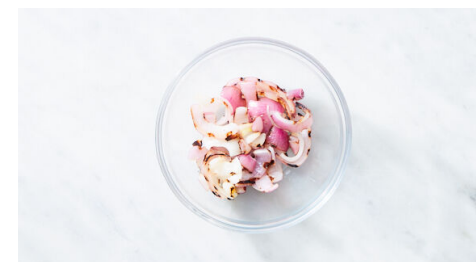
2. Prep potato salad

Meanwhile, coarsely chop **dill**. Thinly slice **pickles**. In a large bowl, stir to combine **mustard, half of the dill, 3 tablespoons oil, and 1 tablespoon vinegar**; season to taste with **salt and pepper**. Set **dressing** aside until step 6.



5. Make relish

Coarsely chop **grilled onions** and return to bowl. Stir in **remaining dill, 2 tablespoons oil, 1 teaspoon vinegar, and ¼ teaspoon sugar**; season to taste with **salt and pepper**.



3. Grill onions

Preheat a grill or grill pan over high. Lightly **oil** the **onions** and season with **a pinch each of salt and pepper**. Add onions and grill until deeply charred and tender, 12-15 minutes, flipping halfway through. Transfer to a small bowl and cover to soften further; reserve grill pan.



6. Finish & serve

Add **dressing, pickles, and snap peas** to **bowl with potatoes**. Toss until evenly coated.

Spoon **potato salad** onto plates and serve **bratwursts** alongside. Spoon **onion relish** over the top of the **bratwursts**. Enjoy!