

DINNERLY



Grilled Bratwurst & Arugula-Potato Salad with Dijon Mustard Dressing



20-30min



2 Servings

This is grilling season's answer to meat and potatoes. Cooked russet potatoes drink up a garlicky vinaigrette while hearty bratwurst sizzle on the grill. Toss peppery arugula with the potatoes just before serving and drizzle a little reserved vinaigrette over the sausages. Serve. Drop Mic. Take your place at the table. We've got you covered!

WHAT WE SEND

- 1 russet potato
- 1 pkt Dijon mustard ¹⁷
- 12 oz pkg bratwurst
- 3 oz arugula

WHAT YOU NEED

- garlic
- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- grill or grill pan
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 990kcal, Fat 78g, Carbs 45g, Protein 29g



1. Prep ingredients

Preheat grill to medium-high, if using.
Scrub **potato**, then cut into ½-inch pieces.
Finely chop ½ **teaspoon garlic**.



2. Cook potatoes

Transfer **potatoes** to a small saucepan with 1 **teaspoon salt**; add enough water to cover by 1 inch. Bring to a boil. Cook until easily pierced with a knife, 3–5 minutes. Drain potatoes.



3. Make dressing

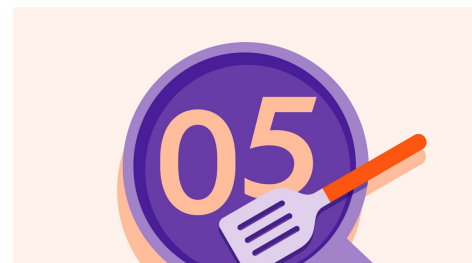
Meanwhile, in a large bowl, whisk together **chopped garlic**, **all of the mustard**, 1 **tablespoon vinegar**, and ¼ **cup oil**. Season to taste with **salt** and **pepper**.

Reserve 1 **tablespoon of dressing** in a small bowl and set aside for step 5. Add **potatoes** to remaining dressing; gently toss to combine. Set aside, stirring occasionally.



4. Grill sausages

Heat grill pan over medium-high, if using. Use a fork to poke a few holes in each **sausage**, then transfer to grill or grill pan. Cover and cook, turning occasionally, until browned and cooked through, about 12 minutes.



5. Make salad & serve

Toss **arugula** in bowl with **dressed potatoes**. Season to taste with **salt** and **pepper**.

Serve **grilled sausages** with **reserved dressing** drizzled over top and with **arugula-potato salad** alongside. Enjoy!



6. No grill, no problem!

Use a skillet! Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **sausages** and cook, flipping occasionally, covered, until browned and cooked through, about 12 minutes.