



Bratwurst & Apple Sandwich

with Roasted Potato Salad



30-40min



2 Servings

We're piling Schaller & Weber bratwursts onto toasted artisan buns with sweet sautéed onions and pickled apples. A warm dill-potato salad alongside rounds out the celebration—the only thing missing from this German feast is a cold lager. Guten appetit!

What we send

- 12 oz Yukon gold potatoes
- 1 yellow onion
- 1 Granny Smith apple
- garlic
- 2 artisan buns ^{1,2,3,4}
- 12 oz pkg bratwurst
- ¼ oz fresh dill
- 1 oz mayonnaise ^{1,3}
- 1 oz whole grain mustard

What you need

- neutral oil
- kosher salt & ground pepper
- butter ²
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- rimmed baking sheet
- medium nonstick skillet

Cooking tip

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Allergens

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1370kcal, Fat 95g, Carbs 93g, Protein 36g



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 sausages

Halve **sausages** lengthwise, then cut each piece in half crosswise. Remove **potatoes** from oven and stir; carefully push to one side of baking sheet. Add sausages to empty side of same baking sheet, cut side down. Roast on upper oven rack until potatoes are tender and browned in spots, and sausages 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 **sausages**, **onions**, and **some of the pickled apples**. Serve **sandwiches** with **potato salad** and **remaining pickled apples** alongside. Enjoy!