

# DINNERLY



## Bratwurst on Homemade Pretzel Buns with Sauerkraut & German Potato Salad



1h



2 Servings

Say 'Auf Wiedersehen!' to your hunger thanks to these hearty German classics. Homemade pretzel buns wrap around meaty bratwursts laden with mustard and tangy sauerkraut. A generous heap of bacon and scallion-filled potato salad is the perfect sidekick. Add a frosty glass of beer and it's like being in your own private biergarten. We've got you covered!

## WHAT WE SEND

- 2 (¼ oz) baking soda
- 1 lb pizza dough <sup>1</sup>
- 2 Yukon gold potatoes
- 4 oz pkg thick-cut bacon
- 2 scallions
- 3 (1 oz) whole-grain mustard <sup>17</sup>
- 12 oz pkg bratwurst
- ½ lb sauerkraut <sup>17</sup>

## WHAT YOU NEED

- coarse salt
- unsalted butter <sup>7</sup>
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil

## TOOLS

- microwave
- rimmed baking sheet
- parchment paper
- medium saucepan
- medium nonstick skillet

## ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1770kcal, Fat 88g, Carbs 157g, Protein 47g



### 1. Shape buns

Preheat oven to 450°F with a rack in the center. In a microwave-safe bowl, combine **baking soda** and ½ **cup water**. Microwave until baking soda is dissolved and water looks clear, 1–2 minutes. Set aside to cool.

Divide **pizza dough** into 4 pieces; shape each into a ball. Roll each ball into a 6-inch log, popping any large bubbles.



### 2. Bake buns

Line a rimmed baking sheet with parchment paper. Dip **each dough log** into **baking soda-water mixture** until coated all over. Transfer to prepared baking sheet.

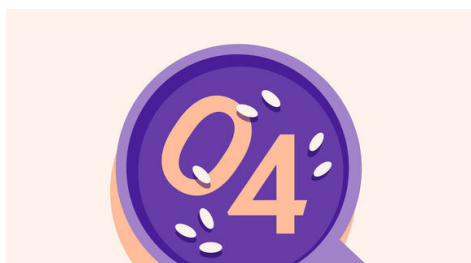
Using scissors, make 3 ½-inch cuts across tops of logs. Sprinkle tops with **coarse salt**. Bake **pretzel buns** on center rack until puffed and deeply browned, 15–20 minutes. Brush buns with 1 **tablespoon melted butter**.



### 3. Prep potato salad

Meanwhile, scrub **potatoes**; cut into ¾-inch pieces. Cut **bacon** into ½-inch pieces. Trim **scallions** then thinly slice, keeping dark greens separate.

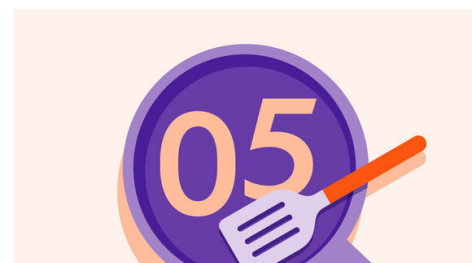
In a medium saucepan, cover potatoes with 1-inch **generously salted cold water**. Bring to a boil over high heat, then simmer on medium-low until potatoes are cooked through, 12–15 minutes. Drain potatoes; set aside.



### 4. Make potato salad

Place **bacon** in a medium nonstick skillet and set over medium-high heat. Cook bacon, stirring occasionally, until golden-brown and crisp, about 5 minutes. Add **scallion whites**; cook until softened, about 1 minute.

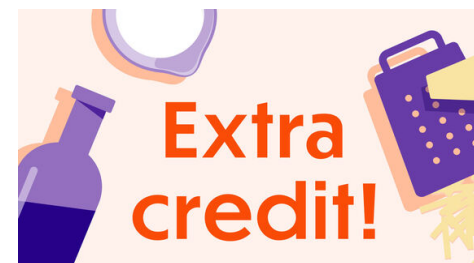
Remove from heat; stir in 1 **packet mustard**, 2 **tablespoons vinegar**, and 1 **tablespoon sugar**. Add **potatoes** and **scallion greens**; toss until well combined.



### 5. Finish & serve

Season **potatoes** to taste with **salt** and **pepper**. Transfer to a bowl; wash and reserve skillet. Microwave **bratwurst** until warm, 1–2 minutes. In reserved skillet, heat 2 **teaspoons oil** over medium-high. Cook bratwurst until browned, 2–3 minutes a side.

Split **pretzel buns**. Fill buns with **bratwurst**, **sauerkraut**, and **mustard**. Serve with **potato salad** on the side. Enjoy!



### 6. Check us out!

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