

DINNERLY



Oktoberfest Bratwurst Skillet with Potatoes, Apples & Sauerkraut



40-50min



2 Servings

If you want to REALLY celebrate Oktoberfest, you can do better than knocking back a few beers. Try pulling out this skillet full of bratwurst sausage, potatoes, apples, and sauerkraut swimming in a mustardy sauce and topped with breadcrumbs and sour cream. All our favorite German flavors harmonizing in just one skillet—that'll get you in the festive mood! We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 Granny Smith apple
- 1 Yukon gold potato
- 12 oz pkg bratwurst
- 1 oz panko ²
- ½ oz whole-grain mustard
- ½ lb sauerkraut
- 1 oz sour cream ¹

WHAT YOU NEED

- garlic
- butter ¹
- neutral oil
- kosher salt & ground pepper
- all-purpose flour ²
- sugar

TOOLS

- microplane or grater
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1040kcal, Fat 75g, Carbs 61g, Protein 29g



1. Prep ingredients

Preheat oven to 400°F with a rack in the lower third.

Thinly slice **onion**. Quarter **apple**; discard core. Cut each quarter into ¾-inch thick wedges. Scrub **potato**; cut into ½-inch pieces. Cut **bratwursts** into thirds. Grate 1 **teaspoon garlic**.

Microwave 1 **tablespoon butter** in a small bowl until melted; stir in **panko** and mix well. Set aside until step 5.



2. Cook bratwurst & onions

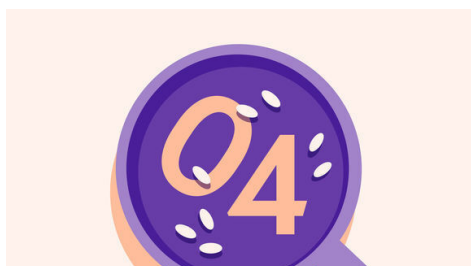
In a medium ovenproof skillet, heat 2 **teaspoons oil** over medium-high. Add **bratwursts**; cook until warmed through and crispy, 2–3 minutes per side. Transfer to a plate.

Add 2 **tablespoons butter**, **onions**, and a **pinch of salt**. Cook, stirring occasionally, until onions are lightly browned and softened, 4–6 minutes.



3. Build sauce

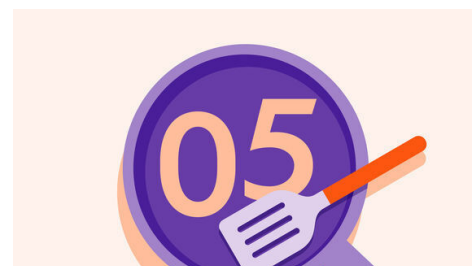
To skillet with **onions**, add 1 **tablespoon flour** and cook, stirring frequently, 1 minute. Slowly whisk in **mustard**, **grated garlic**, 2 **teaspoons sugar**, and 1½ **cups water**. Bring to a boil and simmer over medium heat until lightly thickened, 1–2 minutes.



4. Bake skillet

Stir in **potatoes**, **apples**, **sausages**, and **half of the sauerkraut** (save rest for own use). Season to taste with **salt** and **pepper**. Bake skillet on lower oven rack until sauce is thickened and potatoes are tender and easily pierced with a knife, 25–35 minutes.

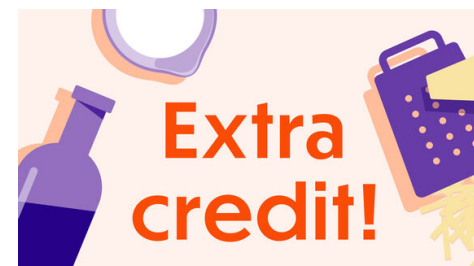
Meanwhile, combine **sour cream** and 2 **teaspoons water** in a small bowl; season to taste with **salt** and **pepper**.



5. Finish & serve

Switch oven to broil. Sprinkle **reserved panko mixture** evenly over skillet. Broil on lower oven rack until panko is golden brown, 4–6 minutes (watch closely as broilers vary). Let rest for 5 minutes.

Serve **bratwurst skillet** dolloped with **sour cream**. Enjoy!



6. Cheers!

It's not Oktoberfest without a good beer. Bratwurst pairs well with IPAs, lagers, and pilsners!