

# DINNERLY



## Easy Clean Up! Bratwurst & Sweet Potato Roast

with Tangy Dijon Brussels Sprouts



20-30min



2 Servings

A warm and cozy roast that comes together on one baking sheet and just four steps—if that's not a weeknight warrior, we don't know what is! The juicy sausage, sweet potatoes, and shredded Brussels sprouts roast together before we toss in a tangy Dijon vinaigrette. We've got you covered!

### WHAT WE SEND

- 1 sweet potato
- 12 oz pkg bratwurst
- ½ lb Brussels sprouts
- ¼ oz herbs de Provence
- 2 (¼ oz) Dijon mustard

### WHAT YOU NEED

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

### TOOLS

- rimmed baking sheet

### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 970kcal, Fat 79g, Carbs 39g, Protein 29g



#### 1. Prep sweet potatoes

Preheat oven to 450°F with a rimmed baking sheet on a rack in the upper third.

Scrub **sweet potato**, then cut lengthwise into ½-inch wedges (no need to peel).



#### 2. Bake bratwurst & potatoes

In a large bowl, toss **bratwurst** and **potatoes** with **salt**, **a few grinds of pepper**, and **1 tablespoon oil**. Carefully transfer to preheated baking sheet. Reserve bowl.

Roast on upper oven rack until bratwurst are well browned and potatoes are tender, about 15 minutes.



#### 3. Add Brussels sprouts

Meanwhile, thinly slice **Brussels sprouts** crosswise, discarding stem ends. Toss in reserved bowl with **1 tablespoon oil** and **a pinch each of salt and pepper**.

Scatter Brussels sprouts over **bratwurst and potatoes**. Return to upper oven rack and roast until Brussels sprouts are tender and browned in spots, about 10 minutes.



#### 4. Make vinaigrette & serve

In a medium bowl, combine **all of the mustard**, **½ teaspoon herbs de Provence**, and **1 tablespoon vinegar**. Whisk in **2 tablespoons oil**, then season to taste with **salt and pepper**.

Drizzle **vinaigrette** over **bratwurst and sweet potato roast**, stirring gently to coat. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!