

MARLEY SPOON



Currywurst & Sweet Potato Fries

with Sauerkraut



30-40min



2 Servings

This meal highlights one of Germany's most beloved gastronomical treasures, currywurst. For our version, we serve browned bratwursts alongside crisp oven fries with a simple (but magical!) dipping sauce—homemade curry ketchup. The sweet and spiced sauce is the perfect complement to the savory sausages and sweet potatoes.

What we send

- 2 sweet potatoes
- 1 yellow onion
- ¼ oz curry powder
- ¼ oz smoked paprika
- 8 oz tomato sauce
- 2 oz dark brown sugar
- 1½ oz pkt Worcestershire sauce ²
- ½ lb sauerkraut
- 12 oz pkg bratwurst
- ¼ oz fresh parsley

What you need

- neutral oil
- all-purpose flour (or gluten-free alternative)
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- unsalted butter ¹

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 1300kcal, Fat 84g, Carbs 109g, Protein 31g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **sweet potatoes**, then cut lengthwise into ¼-inch thick fries.

On a rimmed baking sheet, toss with **2 tablespoons each of oil and flour**; season with **salt** and **pepper**. Roast on lower oven rack until golden brown and crispy, carefully flipping fries halfway through, 25-30 minutes total.



4. Brown bratwurst sausages

Heat **1 tablespoon oil** in same skillet over medium-high. Add **bratwurst sausages** and cook until bratwursts are warmed through and the outside is crispy, 2-3 minutes per side.

Transfer bratwursts to a plate and cover to keep warm. Transfer **sauerkraut** to a paper towel-lined plate and pat dry.



2. Cook onions

While **fries** roast, finely chop **half of the onion** (save rest for own use). Heat **1 tablespoon oil** in a medium skillet over medium; add **chopped onions** and a **pinch of salt**. Cook, stirring occasionally, until onions are softened and translucent, 3-4 minutes.

Stir in **1 tablespoon curry powder** and **1 teaspoon smoked paprika**; cook until spices are fragrant, about 1 minute.



5. Cook sauerkraut

Transfer **sauerkraut** to same skillet and cook, stirring often, about 1 minute. Stir in **2 tablespoons water**, **1 tablespoon butter**, and **2 teaspoons brown sugar**. Cook, scraping up any browned bits from bottom, until sauerkraut is dry and warmed through, 1-2 minutes.



3. Simmer curry ketchup

To skillet with **onions**, stir in **tomato sauce**, **¼ cup water**, **3 tablespoons brown sugar**, **1½ tablespoons vinegar**, and **2 teaspoons Worcestershire sauce**. Simmer over medium heat until flavors meld and sauce is reduced by half, 4-6 minutes. Season to taste with **salt** and **pepper**. Transfer to a medium bowl and cover to keep warm. Wipe out skillet.



6. Finish & serve

Pick and finely chop **parsley leaves**; discard stems. Cut **bratwursts** crosswise into thick slices, if desired.

Serve bratwursts topped with **curry ketchup** alongside **sauerkraut** and **fries**. Sprinkle **parsley** and **remaining curry powder** over **bratwursts**. Enjoy!