

# 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
- 12 oz Yukon gold potatoes
- 12 oz pkg bratwurst
- 1 oz panko <sup>2</sup>
- ½ oz whole-grain mustard
- ½ lb sauerkraut
- 1 oz sour cream <sup>1</sup>

## WHAT YOU NEED

- garlic
- butter <sup>1</sup>
- neutral oil
- kosher salt & ground pepper
- all-purpose flour <sup>2</sup>
- 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 1080kcal, Fat 75g, Carbs 70g, Protein 30g



### 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 **potatoes**; 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

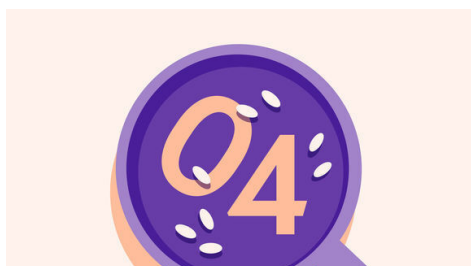
In a medium ovenproof skillet, heat 2 **teaspoons oil** over medium-high. Add **bratwursts**; cook until warmed through and crispy, 2–3 minutes per side. Transfer to a plate.

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

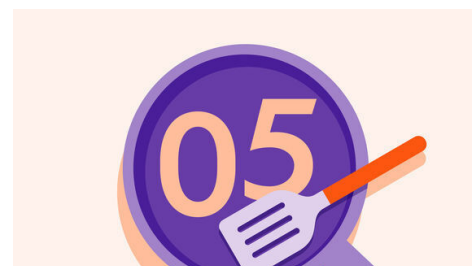
To skillet with **onions**, add 1 **tablespoon flour** and cook, stirring frequently, 1 minute. Slowly whisk in **mustard**, **grated garlic**, 2 **teaspoons sugar**, and 1½ **cups water**. Bring to a boil and simmer over medium heat until lightly thickened, 1–2 minutes.



### 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.

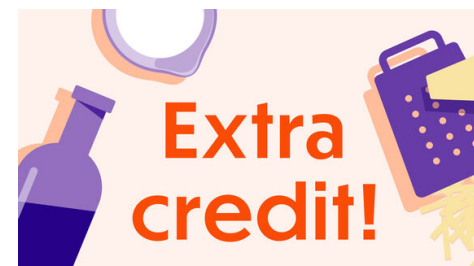
Meanwhile, combine **sour cream** and 2 **teaspoons water** in a small bowl; season to taste with **salt** and **pepper**.



### 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!