



Bratwurst with Caramelized Onion Sauce

& Horseradish Mashed Potatoes



40min



2 Servings

The star of this Bavarian-inspired dinner is bratwurst—a type of German sausage made with pork and veal and spiced with nutmeg and marjoram. We pair these savory bräts with creamy horseradish mashed potatoes, sautéed curly kale, and a luxurious caramelized onion pan sauce. The only thing missing from this feast is a cold lager. Guten appetit!

What we send

- 2 potatoes
- 1 yellow onion
- 1 bunch Tuscan kale
- garlic
- 1 pkt turkey broth concentrate
- 12 oz pkg bratwurst
- 1 oz horseradish ^{6,17}

What you need

- kosher salt & ground pepper
- 6 Tbsp butter ⁷
- sugar
- olive oil
- all-purpose flour (or gluten-free alternative)

Tools

- medium saucepan
- medium skillet
- potato masher or fork

Cooking tip

To deglaze means to add liquid to a hot skillet or pan. This technique loosens any browned bits from the bottom, prevents the skillet from scorching, and adds a ton of flavor to sautés and sauces.

Allergens

Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1280kcal, Fat 99g, Carbs 65g, Protein 32g



1. Cook potatoes

Peel **potatoes**; cut into 1-inch pieces. Transfer potatoes to a medium saucepan. Add enough **salted water** to cover by 1 inch. Cover and bring to a boil. Uncover and cook until potatoes are easily pierced with a fork, about 12 minutes. Reserve **¼ cup cooking water**, then drain and return potatoes to saucepan along with **2 tablespoons butter**. Cover to keep warm off heat until step 6.



4. Cook kale

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **garlic** and cook, stirring, until just softened, about 2 minutes. Add **kale, 1 tablespoon water**, and a **generous pinch each of salt and pepper**. Cook, stirring occasionally, until kale is tender, 3-4 minutes. Season to taste with **salt and pepper**. Transfer to a bowl and cover to keep warm.



2. Caramelize onions

Halve and thinly slice **all of the onion**. Melt **4 tablespoons butter** in a medium skillet over medium-high heat. Add **onions, ¼ teaspoon sugar**, and a **pinch of salt**. Cook, stirring occasionally, until onions are softened and deeply browned, 14-15 minutes. (Stir in water, 1 tablespoon at a time, as needed to deglaze.) Transfer onions to a bowl. Wipe out skillet and reserve for step 4.



5. Cook bratwursts

Heat **1 tablespoon oil** in same skillet over medium-high. Add **bratwursts**; cook, turning occasionally, until browned and warmed through, 5-7 minutes. Transfer to a plate and cover to keep warm. Add **1½ teaspoons flour** to skillet; cook, stirring, until toasted, 30 seconds. Stir in **reserved broth**; bring to a simmer. Cook until sauce is slightly thickened, 2-3 minutes.



3. Prep ingredients

While **onions** cook, strip **kale leaves** from tough stems; discard stems. Stack leaves and coarsely chop. Finely chop **2 teaspoons garlic**. In a liquid measuring cup, stir to combine **turkey broth concentrate** and **¾ cup water**; reserve **broth** for step 5.



6. Mash potatoes & serve

Stir **caramelized onions** into **sauce**; season to taste with **salt and pepper**. Use a potato masher or fork to mash **potatoes** in saucepan until smooth. Stir in **reserved cooking water** and **2 teaspoons horseradish**; season to taste with **salt and pepper**. Serve **bratwursts** on top of **mashed potatoes** alongside **kale**. Spoon **caramelized onion sauce** on top. Enjoy!