



## Seared Bratwurst & German-Style Potato Salad

with Horseradish Cream



20-30min



2 Servings

This yodel worthy dish feels like being transported to a festive German beer hall. Bratwurst are split then seared in a hot skillet while potatoes microwave until tender. A dressing of mustard, cornichons and dill brings all the crunchy, tangy flavor for a classic potato salad, and a final drizzle of horseradish cream ties it all together. A cold beer poured into a frosty pint glass isn't included, but it's recommended!



## What we send

- 2 potatoes
- 1 oz cornichon
- 1 shallot
- ¼ oz fresh dill
- 1 oz whole grain mustard
- 1 oz sour cream <sup>1</sup>
- 1 oz horseradish <sup>2</sup>
- 12 oz pkg bratwurst
- 5 oz baby spinach

## What you need

- olive oil
- red wine vinegar
- kosher salt & ground pepper

## Tools

- microwave
- rimmed baking sheet
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 1340kcal, Fat 115g, Carbs 53g, Protein 23g



### 1. Prep potatoes

Preheat broiler with a rack in the upper third.

Cut **potatoes** into 1-inch pieces. Place in a medium bowl; cover with a damp paper towel. Microwave until tender when pierced with a knife, stirring potatoes halfway through cooking time, 5-7 minutes.



### 4. Broil potatoes

Toss **potatoes** on a rimmed baking sheet with **3 tablespoons oil** and **a pinch each of salt and pepper**. Broil on upper oven rack until golden-brown, flipping halfway through cooking time, 10-15 minutes.



### 2. Prep salad dressing

Meanwhile, finely chop **cornichons**. Halve **shallot** and thinly slice one half (save rest for own use). Coarsely chop **dill**.

In a 2nd medium bowl, whisk to combine **mustard**, **3 tablespoons oil**, and **2 teaspoons vinegar**; add shallots and toss to coat in dressing. Set aside until step 6.



### 5. Sear sausages

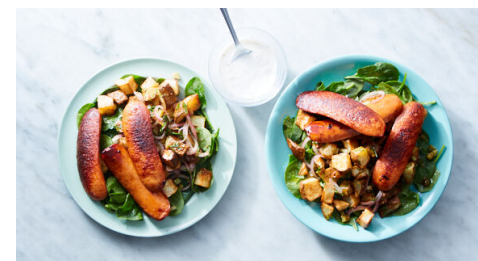
Halve **sausages** lengthwise. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add sausages and cook until browned and warmed through, 2-3 minutes per side.

Toss **spinach** with **a drizzle of oil** and **a dash of vinegar**. Season with **salt** and **pepper**.



### 3. Make horseradish cream

In a separate small bowl, whisk to combine **sour cream**, **2 teaspoons horseradish** (or more to taste), and **1 teaspoon water**. Season to taste with **salt** and **pepper**.



### 6. Serve

To bowl with **mustard dressing**, add **potatoes**, **dill**, and **pickles**; toss to coat. Season to taste with **salt** and **pepper** (drizzle with more oil if potatoes look dry).

Transfer **greens** to plates and top with **potato salad**. Serve **sausages** with **horseradish cream** drizzled over top. Enjoy!