



Schnitzel & Bratwurst Platter with Sauerkraut

Cucumber-Dill Salad & Red Potatoes



1h



2 Servings

Take a seat at our Premium table! Crispy chicken schnitzel and juicy bratwursts invoke the best of Germany for this supersized feast. We bake the schnitzel for ultimate crispiness, toss red potatoes with sauerkraut, and serve it all with a fresh cucumber-dill salad. The uber authentic flavor of caraway seeds infuses throughout this comforting meal that will have you cheering "Prost!" (2p-plan serves 4; 4p-plan serves 8)

What we send

- 4 red potatoes
- ½ lb sauerkraut ⁴
- garlic
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}
- ¼ oz caraway seeds
- 12 oz pkg bratwurst
- ¼ oz fresh dill
- 1 cucumber
- 1 lemon
- 4 (½ oz) whole-grain mustard ⁴

What you need

- kosher salt & ground pepper
- butter ³
- neutral oil
- sugar

Tools

- medium pot
- rimmed baking sheet

Allergens

Egg (1), Wheat (2), Milk (3), Sulphites (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 51g, Carbs 41g, Protein 23g



1. Cook potatoes

Preheat oven to 450°F with a rack in the center.

Cut **potatoes** into 1-inch pieces. Place in a medium pot with **2 teaspoons salt** and enough water to cover by 1 inch. Bring to a boil. Cook until just tender when pierced with a fork, about 8 minutes. Drain potatoes and return to pot with **half of the sauerkraut** (save rest for own use) and **3 tablespoons butter**. Cover and set aside.



4. Finish potatoes & serve

Stir **½ teaspoon caraway** and **remaining chopped garlic** into **potatoes**. Season to taste with **salt** and **pepper**.

Serve **chicken schnitzel** and **bratwursts** with **mustard**, **cucumber salad**, and **potatoes**. Garnish **schnitzel** with **remaining dill** and serve with **remaining lemon wedges**. Enjoy!



2. Bake chicken & bratwursts

Add **bratwursts and chicken** to an oiled rimmed baking sheet and bake on center oven rack until browned on the bottom, about 10 minutes. Flip chicken and bratwursts, then return to oven until well browned and heated through, 5-10 minutes more.



3. Make cucumber salad

Pick **dill fronds** from stems; discard stems. Use a vegetable peeler to shave **cucumber** into wide ribbons. Finely chop **2 teaspoons garlic**.

Cut **lemon** into 6 wedges. Squeeze 1 wedge into a medium bowl. Whisk in **½ teaspoon chopped garlic**, **1 tablespoon oil**, and **a pinch of sugar**; season to taste with **salt** and **pepper**. Add cucumbers and half of the dill; toss to combine.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!