



Bratwurst & Sauerkraut Skillet

with Whole-Grain Mustard & Sour Cream



40-50min



2 Servings

A modern twist on German comfort food, this one-skillet dish hits all the right notes while making clean-up a snap. We combine bratwurst sausages with sautéed onions, potatoes, apples, and sauerkraut, then bake them in a savory broth. For a crisp topping, we add panko crumbs, which provide just the right amount of buttery crunch in every bite.

What we send

- 1 yellow onion
- 1 Granny Smith apple
- 1 Yukon gold potato
- 12 oz pkg bratwurst
- 1 oz panko ²
- 1 pkt chicken broth concentrate
- ½ lb sauerkraut
- ¼ oz fresh parsley
- 2 (½ oz) whole-grain mustard
- 1 oz sour cream ¹

What you need

- unsalted butter ¹
- neutral oil
- kosher salt & ground pepper
- all-purpose flour ²
- sugar

Tools

- microwave
- medium ovenproof skillet

Cooking tip

If you don't have a microwave, use a small saucepan to melt the butter on the stovetop.

Allergens

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

Nutrition per serving

Calories 1170kcal, Fat 89g, Carbs 66g, Protein 23g



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 **potato**; cut into ½-inch pieces. Cut **sausages** into thirds. In a small microwave-safe bowl, microwave **1 tablespoon butter** until melted; stir in **panko** and mix well; set aside until step 5.



4. Bake skillet

To skillet, stir in the **potatoes, apples, sausages, half of the sauerkraut**, and **2 teaspoons sugar**. Season **broth** 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.



2. Brown sausages

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



5. Broil breadcrumbs

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).



3. Cook onions

To skillet, add **2 tablespoons butter, onions**, and a **pinch of salt**. Cook, stirring occasionally, until onions are lightly browned and softened, 4-6 minutes. Add **1 tablespoon flour** and cook, stirring frequently, 1 minute. Slowly whisk in **broth concentrate** and **1½ cups water**; bring to a boil and simmer over medium heat until lightly thickened, 1-2 minutes.



6. Finish & serve

Carefully remove skillet from oven and let rest for 5 minutes.

Finely chop **parsley leaves and stems** and sprinkle over top of skillet. Serve with **mustard** and **sour cream** on the side. Enjoy!