

# DINNERLY

## Summer Big Batch: Grilled Brat Sandwiches

with Sauerkraut & Grilled Potato Salad



1h



2 Servings

## WHAT WE SEND

- 12 oz pkg bratwurst
- 4 potato buns <sup>1,7,11</sup>
- ½ lb sauerkraut <sup>17</sup>
- 5 (½ oz) whole-grain mustard <sup>17</sup>
- 4 red potatoes
- 1 lb green beans
- 1 shallot
- ½ oz fresh parsley

## WHAT YOU NEED

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- sugar
- olive oil

## TOOLS

- grill, grill pan, or broiler
- microwave

## ALLERGENS

Wheat (1), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

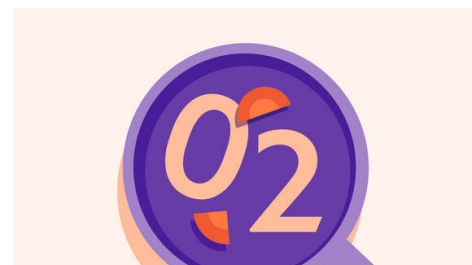
## NUTRITION PER SERVING

Calories 0kcal



### 1. Prep ingredients

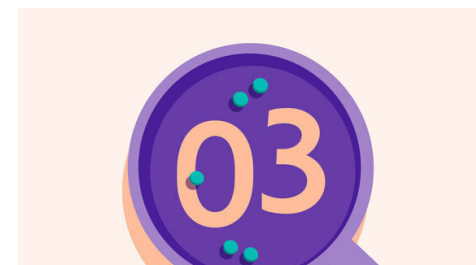
Preheat grill to medium-high heat. Preheat oven to broil with a rack 2-inches away from heating element. Finely chop shallot. Pick parsley leaves from stems and finely chop; discard stems. Trim stem ends from green beans. Scrub **potatoes**; cut into ¾-inch thick wedges.



### 2. Cook potatoes & beans

Microwave potatoes in a bowl, covered, until just tender, stirring halfway through, 6–8 minutes. Toss with **2 tablespoons oil** and season with **salt** and **pepper**.

On a rimmed baking sheet, toss green beans with 1 tablespoon oil; season with salt and pepper. Broil on top rack until beans are blistered and lightly charred, 2–5 minutes. Set aside.



### 3. Make dressing

Split each sausage lengthwise, stopping short of cutting completely in half, so sausages are hinged on 1 side.

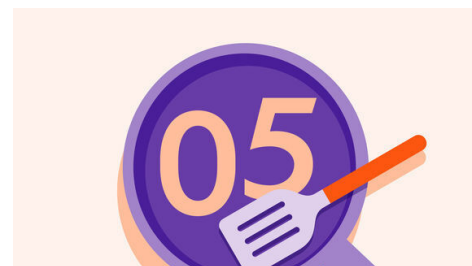
In a large bowl, whisk together shallot, parsley, 1 package mustard, 2 tablespoons vinegar, and 1 tablespoon sugar. Gradually whisk in ¼ cup oil. Season to taste with salt and pepper.



### 4. Grill potatoes

Brush grill grates with oil. Grill **potatoes** until charred and crisp, 3–5 minutes a side. Immediately transfer hot potatoes and green beans to bowl with dressing; mix well. Season to taste with salt and pepper.

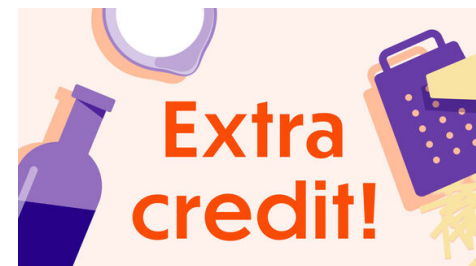
Grill buns, cut side down, until lightly browned and toasted, 1–2 minutes. Transfer to a plate.



### 5. Grill sausages

Grill sausages cut side down until browned and crisp, 2–3 minutes. Place a heavy weight on top of sausages while cooking to keep flat. Flip sausages and cook until browned on second side, another 2–3 minutes.

Assemble sandwiches with sausages, sauerkraut, and remaining mustard. Serve with potato salad. Enjoy!



### 6.