

DINNERLY

Summertime! Grilled Brat Sandwiches

with Sauerkraut & Grilled Potato Salad

(2-p serves 4; 4-p serves 8)



1h



2 Servings

WHAT WE SEND

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

WHAT YOU NEED

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

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.

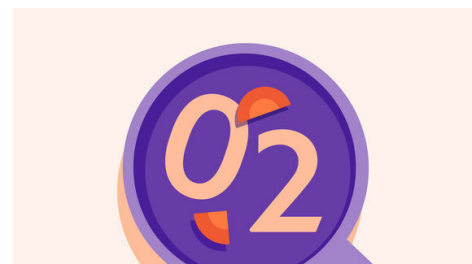
NUTRITION PER SERVING

Calories 0kcal



1. Prep ingredients

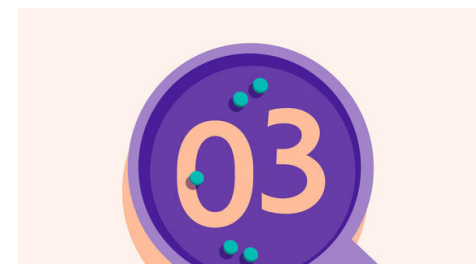
Preheat grill to medium-high heat. Preheat oven to broil with a rack 2 inches from heat source. Finely chop **shallot**. Finely chop **parsley leaves**; discard stems. Trim stem ends from **green beans**. Scrub **potatoes**; cut into ¾-inch thick wedges.



2. Cook potatoes & beans

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

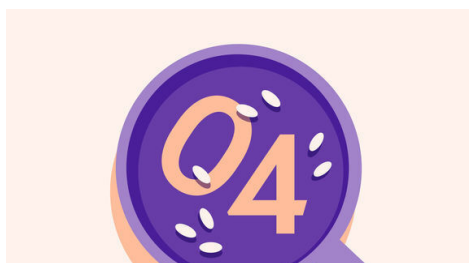
On a rimmed baking sheet, toss **green beans** with 1 **tablespoon oil**; season with **salt** and **pepper**. Broil on top rack until beans are blistered and lightly charred, 2–5 minutes (watch closely!). Set aside.



3. Make dressing

Slice 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**.

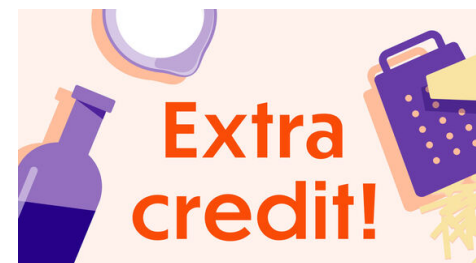
Grill **buns**, cut side down, until lightly browned and toasted, 1–2 minutes. Transfer to a plate.



5. Grill sausages & serve




Add **sausages** to grill, cut side-down, and cook until browned and crisp, 2–3 minutes. Place a heavy weight (like a cast iron pan!) on top of sausages while cooking to keep flat. Flip and cook until sausages are browned on second side, 2–3 minutes more.

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



6.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**