

DINNERLY



Summertime! Grilled Bratwurst Sandwiches

with Sauerkraut & Grilled Potato Salad



1h



2 Servings

Being the 'wurst is the best! We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

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

WHAT YOU NEED

- ¼ cup + 1 tablespoon 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 850kcal, Fat 52g, Carbs 67g, Protein 23g



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**.

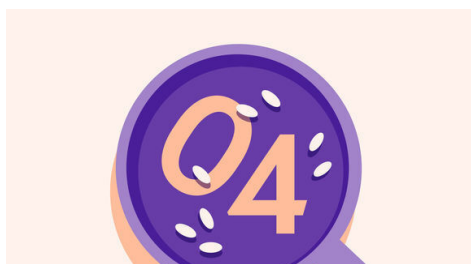
On a rimmed baking sheet, toss **green beans** with **1 tablespoon oil**; season with **salt** and **pepper**. Broil on top rack until beans are blistered and lightly charred, 2–5 minutes (watch closely!). Set aside.



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 packet mustard**, **2 tablespoons vinegar**, and **1 tablespoon sugar**. Gradually whisk in **¼ cup oil** and season to taste with **salt** and **pepper**.



4. Grill potatoes

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

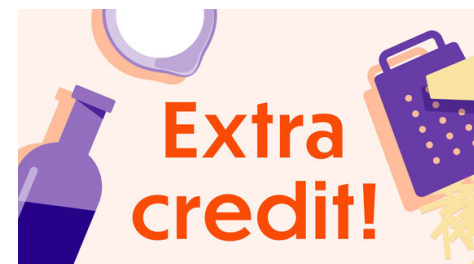
Grill **buns**, cut side down, until lightly browned and toasted, 1–2 minutes. Transfer to a plate.



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. Rate your plate!

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