

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 ⁴
- 4 potato buns ^{1,2,3}
- ½ lb sauerkraut ⁴

WHAT YOU NEED

- ¼ cup + 1 tablespoon olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ⁴
- sugar

TOOLS

- grill, grill pan, or broiler
- microwave

ALLERGENS

Wheat (1), Milk (2), Sesame (3), Sulphites (4). 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**.

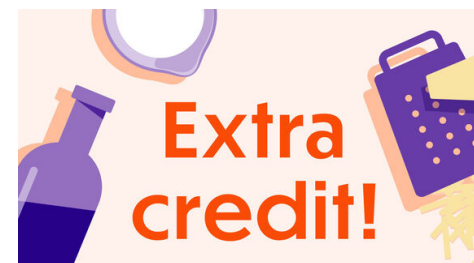
Grill **buns**, cut side down, until lightly browned and toasted, 1–2 minutes. Transfer to a plate.



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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.