

DINNERLY



Oktoberfest! Bratwurst & Sweet Potato Roast

with Tangy Dijon Brussels Sprouts



20-30min



2 Servings

A warm and cozy roast that comes together on one baking sheet and just four steps—if that's not a weeknight warrior, we don't know what is! The juicy sausage, sweet potatoes, and shredded Brussels sprouts roast together before we toss in a tangy Dijon vinaigrette. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- 12 oz pkg bratwurst
- ½ lb Brussels sprouts
- ¼ oz herbs de Provence
- 2 (¼ oz) Dijon mustard

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- apple cider vinegar

TOOLS

- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 970kcal, Fat 79g, Carbs 39g, Protein 29g



1. Prep sweet potatoes

Preheat oven to 450°F with a rimmed baking sheet on a rack in the upper third.

Scrub **sweet potato**, then cut lengthwise into ½-inch wedges (no need to peel).



2. Bake bratwurst & potatoes

In a large bowl, toss **bratwurst** and **potatoes** with **salt**, **a few grinds of pepper**, and **1 tablespoon oil**. Carefully transfer to preheated baking sheet. Reserve bowl.

Roast on upper oven rack until bratwurst are well browned and potatoes are tender, about 15 minutes.



3. Add Brussels sprouts

Meanwhile, thinly slice **Brussels sprouts** crosswise, discarding stem ends. Toss in reserved bowl with **1 tablespoon oil** and **a pinch each of salt and pepper**.

Scatter Brussels sprouts over **bratwurst and potatoes**. Return to upper oven rack and roast until Brussels sprouts are tender and browned in spots, about 10 minutes.



4. Make vinaigrette & serve

In a medium bowl, combine **all of the mustard**, **½ teaspoon herbs de Provence**, and **1 tablespoon vinegar**. Whisk in **2 tablespoons oil**, then season to taste with **salt and pepper**.

Drizzle **vinaigrette** over **bratwurst and sweet potato roast**, stirring gently to coat. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!