

MARLEY SPOON



Bratwurst with Horseradish Mashed Potatoes:

Celebrate Oktoberfest with Schaller & Weber



40min



2 Servings

We're bringing Oktoberfest straight to your kitchen table! The star of this Bavarian-inspired dinner is Schaller & Weber bratwurst—a pork and veal sausage with nutmeg and marjoram made from a family recipe Ferdinand Schaller brought to the United States from Stuttgart, Germany. We pair these savory bräts with creamy horseradish mashed potatoes, sautéed Swiss chard, and caramelized onion sauce. Guten appetit!

What we send

- 2 russet potatoes
- 1 medium yellow onion
- 12 oz green Swiss chard
- 1 pkt turkey broth concentrate
- garlic
- 12 oz pkg Schaller & Weber bratwurst sausages
- 1 oz horseradish ³

What you need

- kosher salt & ground pepper
- 6 Tbsp butter ¹
- sugar
- olive oil
- all-purpose flour ²

Tools

- medium saucepan
- medium skillet
- potato masher or fork

Cooking tip

To deglaze means to add liquid to a hot skillet or pan. This technique loosens any browned bits from the bottom, prevents the skillet from scorching, and adds a ton of flavor to sautés and sauces.

Allergens

Milk (1), Wheat (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1160kcal, Fat 87g, Carbs 63g, Protein 33g



1. Cook potatoes

Peel **potatoes**; cut into 1-inch pieces. Transfer potatoes to a medium saucepan. Add enough **salted water** to cover by 1 inch. Cover and bring to a boil. Uncover and cook until potatoes are easily pierced with a fork, about 12 minutes. Reserve **¼ cup cooking water**, then drain and return potatoes to saucepan along with **2 tablespoons butter**. Cover to keep warm off heat until step 6.



4. Cook chard

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **garlic** and **chard stems**; cook, stirring, until softened, about 2 minutes. Add **chard leaves, 1 tablespoon water**, and a **generous pinch each of salt and pepper**. Cook, stirring occasionally, until leaves are wilted, 2-3 minutes. Season to taste with **salt and pepper**. Transfer to a bowl and cover to keep warm.



2. Caramelize onions

Halve and thinly slice **all of the onion**. Melt **4 tablespoons butter** in a medium skillet over medium-high heat. Add **onions, ¼ teaspoon sugar**, and a **pinch of salt**. Cook, stirring occasionally, until onions are softened and deeply browned, 14-15 minutes. (Stir in water, 1 tablespoon at a time, as needed to deglaze.) Transfer onions to a bowl. Wipe out skillet and reserve for step 4.



5. Cook bratwursts

Heat **1 tablespoon oil** in same skillet over medium-high. Add **Schaller & Weber bratwursts**; cook, turning occasionally, until browned and warmed through, 5-7 minutes. Transfer to a plate and cover to keep warm. Add **1½ teaspoons flour** to skillet; cook, stirring, until toasted, 30 seconds. Stir in **reserved broth**; bring to a simmer. Cook until sauce is slightly thickened, 2-3 minutes.



3. Prep ingredients

While **onions** cook, cut **Swiss chard leaves** from **stems**; thinly slice stems. Stack chard leaves, roll like a cigar, and cut crosswise into ½-inch wide ribbons. Finely chop **2 teaspoons garlic**. In a liquid measuring cup, stir to combine **turkey broth concentrate** and **¾ cup water**. Reserve broth for step 5.



6. Mash potatoes & serve

Stir **caramelized onions** into **sauce**; season to taste with **salt and pepper**. Use a potato masher or fork to mash **potatoes** in saucepan until smooth. Stir in **reserved cooking water** and **2 teaspoons horseradish**; season to taste with **salt and pepper**. Serve **bratwursts** on top of **mashed potatoes** alongside **chard**. Spoon **caramelized onion sauce** on top. Enjoy!