

MARLEY SPOON



Oktoberfest Smoked Cheddar Currywurst

with Oven Fries & Sauerkraut



30-40min



2 Servings

This Oktoberfest-inspired meal highlights one of Germany's most beloved gastronomical treasures, currywurst. For our version, we serve browned smoky cheddar-stuffed bratwursts alongside crisp oven fries with a simple (but magical!) dipping sauce—homemade curry ketchup. The sweet and spiced sauce is the perfect complement to the savory sausages and potatoes. It's officially 'wurst season, and we're here for it.

What we send

- 2 russet potatoes
- 1 medium yellow onion
- ¼ oz curry powder
- ¼ oz smoked paprika
- 1 can tomato sauce
- 2 oz dark brown sugar
- 1½ oz pkt Worcestershire sauce ³
- ½ lb sauerkraut
- 12 oz pkg cheddar bratwurst sausages ²
- ¼ oz fresh parsley

What you need

- neutral oil
- all-purpose flour ¹
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- unsalted butter ²

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 1250kcal, Fat 84g, Carbs 95g, Protein 32g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut lengthwise into ¼-inch thick fries. On a rimmed baking sheet, toss with **2 tablespoons each of oil and flour**; season with **salt** and **pepper**. Roast on lower oven rack until golden brown and crispy, carefully flipping fries halfway through, 25-30 minutes total.



4. Brown bratwurst sausages

Heat **1 tablespoon oil** in same skillet over medium-high. Add **bratwurst sausages** and cook until bratwursts are warmed through and the outside is crispy, 2-3 minutes per side. Transfer bratwursts to a plate and cover to keep warm. Transfer **sauerkraut** to a paper towel-lined plate and pat dry.



2. Cook onions

While **fries** roast, finely chop **half of the onion** (save rest for own use). Heat **1 tablespoon oil** in a medium skillet over medium; add **chopped onions** and a **pinch of salt**. Cook, stirring occasionally, until onions are softened and translucent, 3-4 minutes. Stir in **1 tablespoon curry powder** and **1 teaspoon smoked paprika**; cook until spices are fragrant, about 1 minute.



5. Cook sauerkraut

Transfer **sauerkraut** to same skillet and cook, stirring often, about 1 minute. Stir in **2 tablespoons water**, **1 tablespoon butter**, and **2 teaspoons brown sugar**. Cook, scraping up any browned bits from bottom, until sauerkraut is dry and warmed through, 1-2 minutes.



3. Simmer curry ketchup

To skillet with **onions**, stir in **tomato sauce**, **¼ cup water**, **3 tablespoons brown sugar**, **1½ tablespoons vinegar**, and **2 teaspoons Worcestershire sauce**. Simmer over medium heat until flavors meld and sauce is reduced by half, 4-6 minutes. Season to taste with **salt** and **pepper**. Transfer to a medium bowl and cover to keep warm. Wipe out skillet.



6. Finish & serve

Pick and finely chop **parsley leaves**; discard stems. Cut **bratwursts** crosswise into thick slices, if desired. Serve **bratwursts** topped with **curry ketchup** alongside **sauerkraut** and **fries**. Sprinkle **parsley** and **remaining curry powder** over **bratwursts**. Enjoy!