

MARLEY SPOON



Bratwurst Hot Dogs

with Potato Salad



20-30min



2 Portions

Couldn't make it to Munich for Oktoberfest? No need to worry! Celebrate the world's largest festival from the comfort of your home this year with these traditional German Bratwursts. Served in soft buns with a DIY sauerkraut, these hot dogs taste so good that your FOMO will disappear with every bite you take! Just don't forget the beer - Prost!

What we send

- bratwurst sausage
- Bavarian-style sweet mustard
- fennel seeds
- aioli ^{3,7}
- hot dog bun ^{1,7}
- chat potatoes
- parsley
- red cabbage
- red onion

What you'll require

- olive oil
- salt and pepper
- sugar
- white vinegar

Utensils

- Colander
- foil
- large frypan
- medium saucepan
- oven tray

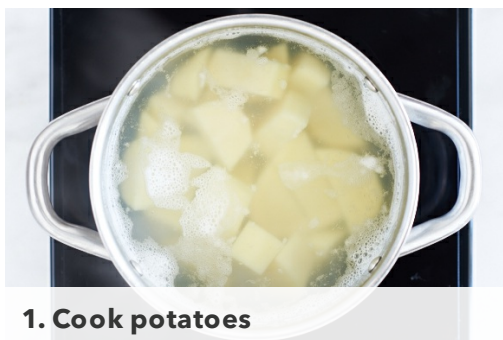
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Egg (3), Milk (7). May contain traces of other allergens.

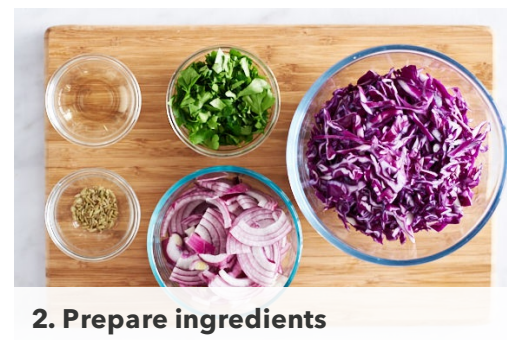
Nutrition per serving

Energy 875.0kcal, Fat 62.2g, Proteins 27.5g, Carbs 48.5g



1. Cook potatoes

Halve or quarter the **potatoes**. Place in a medium saucepan of salted water and bring to the boil. Cook for 15 mins or until just tender. Drain and set aside.



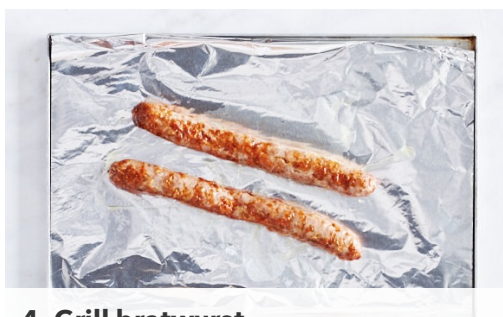
2. Prepare ingredients

Meanwhile thinly slice the **onion**. Finely shred the **cabbage**. Pick the **parsley** leaves (discard stems) and coarsely chop the leaves (reserving a few whole leaves for garnish).



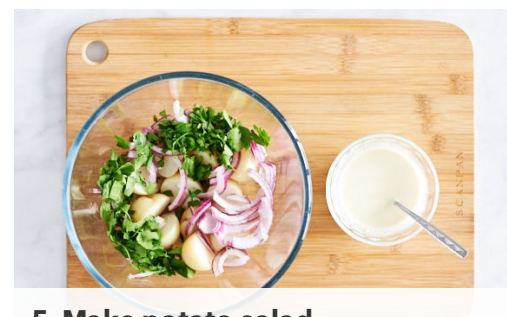
3. Make sauerkraut

Heat 1 tbs **oil** in a large frypan over medium heat. Add ½ tsp **fennel seeds** (reserve remaining for another use) and cook for 1 min or until fragrant. Add the **cabbage** and half of the **sliced onion** and cook for 5 mins or until cabbage starts to wilt. Add 2 tsp **white vinegar** and cook for a further 5 mins. Remove from the heat and set aside for 15 mins to cool.



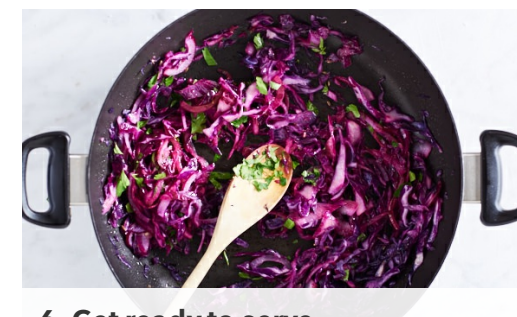
4. Grill bratwurst

Meanwhile, preheat oven grill to medium. Place the **sausages** on an oven tray lined with foil. Cook under the grill for 10 mins, turning halfway through, until browned and cooked through (the cooking time will depend on the strength of your grill at home).



5. Make potato salad

Whisk the **aioli**, 1 tbs **white vinegar** and ½ tsp **sugar** in a small bowl until combined. Season with **salt and pepper**. Place the **potatoes**, half of the chopped **parsley** and the remaining **onion** (use the onion to taste) in a large bowl. Drizzle over **dressing** and gently toss to coat.



6. Get ready to serve

Add 1 tbs **white vinegar** and remaining **chopped parsley** to the **cabbage mixture** and toss to combine. Season with **salt and pepper**. Split the **hot dog buns** without cutting all the way through and fill with **mustard**, 1 **bratwurst** and **cabbage**. Serve with the **potato salad**. Garnish with reserved whole **parsley** leaves.