

DINNERLY



Sausage Skillet Dinner with German-Style Cabbage & Potatoes

 20-30min  2 Servings

Sweater weather? More like sausage weather! Because this comforting sausage skillet dinner will warm you up just as well! Juicy sweet Italian sausages braise with cabbage until tender and basically perfect. Plus, when potatoes are dressed while still hot, they sponge up all of the flavor and really put their best foot forward. So here are some great spuds—all dressed up for the fall! We've got ...

WHAT WE SEND

- sweet Italian sausage links
- shredded cabbage blend
- potatoes, russet
- Dijon mustard pkt ¹⁷
- scallions

WHAT YOU NEED

- apple cider vinegar
- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- colander
- medium skillet
- small saucepan

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 615kcal, Fat 39g, Carbs 35g, Proteins 31g



1. Cook potatoes

Scrub **potato**, then cut into 1-inch pieces (no need to peel). Transfer to small saucepan. Cover with 1 inch water and add **2 teaspoons salt**. Cover and bring to a boil. Uncover and cook until potatoes are tender when pierced with a knife, about 6 minutes. Drain potatoes, return to pot and cover to keep warm.



2. Make vinaigrette

Trim ends from **scallions**, then thinly slice. In a small bowl, combine **mustard**, **1 tablespoon apple cider vinegar** (or red or white wine vinegar), and **¼ teaspoon salt**. Whisk in **2 tablespoons oil**, then season with **pepper**. Set aside for Step 5.



3. Brown sausages

Heat **2 teaspoons oil** in a medium skillet over medium. Prick **sausages** all over with a fork. Add to skillet and cook, turning occasionally, until browned all over, 10–12 minutes. Transfer sausages to a plate. Return skillet to heat.



4. Braise cabbage

Add **cabbage**, **half of the scallions**, **1 tablespoon oil**, **¼ cup water**, **¼ teaspoon salt**, and **a few grinds of pepper** to skillet. Cook over medium, stirring, until cabbage is crisp-tender, about 5 minutes. Return **sausages** and **any juices** to the skillet along with **¼ cup water**. Cover; cook until sausages are cooked through and cabbage is very tender, about 5 minutes.



5. Finish & serve

Transfer **sausages** to plates. Add **potatoes** and **half of vinaigrette** to skillet and stir gently to combine. Season to taste with **salt and pepper**. Divide potatoes and **cabbage** between plates. Drizzle with **remaining vinaigrette** and sprinkle with **remaining scallions**. Enjoy!



6. Raid the condiment rack

Whip up a quick horseradish mustard for dipping by mixing together Dijon or spicy brown mustard and a teaspoon or two of prepared horseradish.