



One-Pan German Dinner

Prep: 10 minutes

Bake: 45 minutes • Serves: 4

- 1 pound red potatoes, quartered
- 1 large red onion, halved and cut into ¼-inch wedges
- 2 tablespoons vegetable oil
- 1 teaspoon caraway seeds
- 1 teaspoon chopped fresh sage
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- ½ cup spicy brown mustard
- 1 bottle (12 ounces) Oktoberfest-style beer
- 4 uncooked bratwurst sausages
- 1 bag (1 pound) sauerkraut, drained
- 1 medium Fuji or Gala apple, cored and finely chopped
- ¼ cup ready to serve real bacon bits (optional)

1. Preheat oven to 425°. In large bowl, toss potatoes, onion, 1½ tablespoons oil, caraway seeds, sage, salt and pepper; arrange in single layer on large rimmed baking pan. Bake 20 minutes.

2. In small bowl, stir mustard and ½ cup beer until well combined. Brush bratwurst with remaining ½ tablespoon oil. Push potato mixture to one side of pan; place sauerkraut on opposite side of pan. Place bratwurst on top of sauerkraut; pour remaining 1 cup beer over bratwurst and sauerkraut. Bake 25 minutes or until internal temperature of bratwurst reaches 160°.

3. Serve bratwurst drizzled with mustard mixture along with sauerkraut and potato mixture; garnish with apple and bacon, if desired.

Approximate nutritional values per serving:

*596 Calories, 32g Fat (11g Saturated), 75mg Cholesterol,
2090mg Sodium, 41g Carbohydrates, 8g Fiber, 23g Protein*