

BRATWURST WITH SWEET POTATO AND ONION-MUSTARD GRAVY

INGREDIENTS

1 pack Garden Gourmet Bratwurst
800 g sweet potatoes, peeled and diced
250 g rocket lettuce
400 g red onions, pelled and cutted in half rings
2 cloves of garlic
100 ml vegetable stock
1 tbsp mustard
1 tbsp soy sauce
plant based oil

 2 SERVINGS

 30 MIN

 INTERMEDIATE

This flavorful vegan dish made of Garden Gourmet Sensational Sausage, sweet potatoes, rocket salad and onion-mustard gravy will make everyone happy with the combination of savory and sweet!

PREPARATION

1. Boil sweet potatoes

Bring a generous amount of water with a pinch of salt and the sweet potatoes to boil in a pan. Boil the potato pieces for about 15 minutes.

2. Caramelize the onions

In the meantime, heat plant-based oil and fry the onion rings and garlic at low heat until the onions start to caramelize.

3. Cook the Garden Gourmet Bratwurst

Prepare the Garden Gourmet Bratwurst according to the instructions on the packaging.

4. Make mashed potatoes

Drain the potatoes and mash, if necessary with a knob of butter, into a smooth puree. Add rocket lettuce and mix through the puree.

5. Mix onions with mustard

Mix the onion rings with stock and add ketchup/sweet soy sauce and mustard.

6. Serve sausages with onion-mustard gravy

Bring the onion-mustard sauce into a boil until it has a nice gravy texture. Cut the bratwurst into slices and serve together with the onion gravy.

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