



# 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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