



Peach Dish



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Chicken Currywurst with Potatoes and Collard Greens

12 ounce russet potato
4 tablespoons olive oil,
divided*
1 small onion, chopped,
divided
8 ounces kale, washed and
torn into bite size pieces
2 tablespoons apple cider
vinegar, divided
Kosher salt, to taste*
Black pepper, to taste*
4 links Spotted Trotter
Currywurst
1 tablespoons Madras cur-
ry powder
1 teaspoon hot paprika
8 ounces crushed toma-
toes, with liquid
2 ounces brown sugar

*Ingredients not included
in your PeachDish box.

Chicken Currywurst Stewed in a Madras Curry Sauce with Russet Potatoes and Kale

Recipe Courtesy of Chef Seth Freedman, Forage & Flame

1. Please read the entire recipe card before beginning.
2. Place the potato in a sauce pot, just large enough to fit. Cover the potato fully in cold salted water, bring to a boil, then reduce to a steady simmer, and cook until tender, typically 30-45 minutes. Remove potato, but reserve 3 oz of the cooking liquid. Set aside potato to cool.
3. While the potato is cooking: place a skillet over medium heat, and add 2 tablespoons of the olive oil, then half of the onion, and cook until tender. Add the kale and 1 tablespoon apple cider vinegar to the pan, and cook until kale is wilted and tender.
4. Once potato is cool peel and slice into 1/2" thick half-moons. Add the potatoes, and heat through, while stirring to coat. Season to taste with salt and pepper, and set aside to be served warm.
5. Heat a sauté pan over medium high heat. Add 1 tablespoon of the oil, heat, then add the sausage. Brown all around, remember that the sausage is already fully cooked, so you don't have to worry about doneness. Once the sausage is browned, remove from pan, and set aside.
6. Return pan to a medium heat, and add the additional cooking oil. Add the remaining half of the onions, and cook while stirring until fully translucent, about 6-10 minutes.
7. Add the Madras curry powder and hot paprika, and stir to fully coat the onions. Add the tomato, sugar, and 1 tablespoon apple cider vinegar. Bring to the boil, and then reduce to a simmer. Cook at a simmer for about 20 minutes. Season to taste with salt and pepper. Slice the sausage and return to the pan, and reheat in the sauce. Serve and enjoy!

Yield: 2 servings

Preparation Time: 45-70 minutes

Cook Time: 45-70 minutes