



Brat Sliders

30
minutes
or less

INGREDIENTS

1 (10.5-oz.) pkg. Hawaiian pretzel Slider Buns
3 Hy-Vee skinless beer bratwurst
¼ cup Anderson Erickson French onion dip
2 tbsp Hy-Vee mayonnaise
½ (14.5 oz.) can of That's Smart! sauerkraut, drained
4 slice(s) Hy-Vee mild Cheddar cheese

PREPARATION

- 1** Preheat oven 350°. Slightly spray 13x9-inch baking dish with nonstick spray. Slice slider buns in half. Place bottom buns in prepared baking dish; set aside.
- 2** Combine skinless brats in a bowl. Shape brats into 9 (2-inch each) patties. Heat a large nonstick skillet over medium heat; spray with nonstick cooking spray. Cook patties 6 minutes, flipping once halfway through, or until internal temperature reaches 165°.
- 3** Meanwhile, combine French onion dip, mayonnaise, and sauerkraut in a medium bowl. Spread bun tops with French onion mixture.
- 4** Layer bottom buns with slider patty, cheese, and top bun. Bake 6 minutes or until cheese is melted and sliders are heated through.

NUTRITION FACTS

Calories: 290
Total Fat: 17g
Saturated Fat: 7g
Trans Fat: 0g
Cholesterol: 40mg

Sodium: 890mg
Carbohydrates: 22g
Fiber: 0g
Sugar: 7g
Protein: 11g