

Bob Evans - Brats with Tomato Pepper Relish

Sweet cherry tomatoes, crunchy green peppers and onions are the perfect topping for a grilled Bob Evans original bratwurst.



Prep time: 15 minutes

Cook time: 10 minutes

5 servings

Ingredients

- 1 package Bob Evans Bratwurst (19 oz)
- 1 basket cherry tomatoes, thinly sliced (10 oz)
- 1/4 cup onion, diced
- 1/4 cup green pepper, diced
- 1 teaspoon fresh thyme leaves
- 2 tablespoons Italian dressing

Directions

Simmer bratwurst in 1/2 cup water for 15 minutes, turning occasionally, add more water if necessary. Remove from skillet. Preheat grill to medium heat. Grill bratwurst for 5-10 minutes, or until internal temperature is 160F. In small bowl, combine tomatoes, onion, green pepper, thyme and Italian dressing. Serve with bratwurst.