



Pork, Apple & Thyme Sausage Rolls

with Tomato Relish

Grab your Meal Kit with this symbol



Apple



Thyme



Pork Mince



Aussie Spice Blend



Fine Breadcrumbs



Filo Pastry



Mixed Sesame Seeds



Tomato Relish

Prep in: 20 mins
Ready in: 55 mins

With a touch of sweetness from the apple, these quick and easy sausage rolls are sure to go down a treat and impress your guests!

Pantry items

Olive Oil, Eggs

SHZ



Before you start

Wash your hands and any fresh food.

You will need

Oven tray lined with baking paper

Ingredients

	6-8 People
olive oil*	refer to method
apple	½
thyme	1 bag
pork mince	1 small packet
Aussie spice blend	1 medium sachet
egg* (for the filling)	1
fine breadcrumbs	1 medium packet
salt*	¼ tsp
filo pastry	1 packet
egg* (for the wash)	1
mixed sesame seeds	1 medium packet
tomato relish	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4082kJ (976Cal)	926kJ (221Cal)
Protein (g)	44.5g	10.1g
Fat, total (g)	27.9g	6.3g
- saturated (g)	5.9g	1.3g
Carbohydrate (g)	130g	29.5g
- sugars (g)	21.7g	4.9g
Sodium (mg)	2253mg	511mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

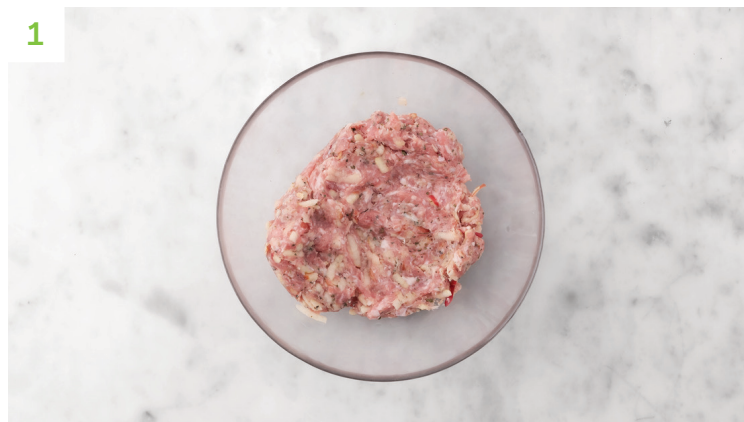
Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Grate **apple (see ingredients)**. Pick **thyme** leaves.
- In a large bowl, combine **pork mince, apple, thyme, Aussie spice blend, the egg (for the filling), fine breadcrumbs, the salt** and a good pinch of **pepper**.

3



Bake the sausage rolls

- Place **sausage rolls** 3cm apart on a lined oven tray.
- In a small bowl, place **egg (for the wash)** and whisk with a fork.
- Brush **egg wash** over the top of the sausage rolls. Sprinkle over a pinch of **mixed sesame seeds**.
- Bake until golden and cooked through, **25-30 minutes**.

2



Assemble the sausage rolls

- On a flat surface, evenly stack 5 sheets of **filo pastry** with a drizzle of **olive oil** between each layer. Spoon the **pork mixture** down the long side of the filo sheet, then roll the pastry over into a sausage shape.
- Cut into 8 even pieces.

4



Serve up

- Transfer pork, apple and thyme sausage rolls to a serving platter. Serve with **tomato relish**. Enjoy!

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