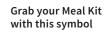


Pork, Apple & Thyme Sausage Rolls with Tomato Relish















Pork Mince

Aussie Spice Blend





Fine Breadcrumbs

Filo Pastry





Mixed Sesame Seeds

Tomato Relish

Prep in: 20 mins Ready in: 55 mins

Pantry items Olive Oil, Eggs

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	1/2
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*	1/4 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.



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.



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.



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.



Serve up

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

