

Pork Sausage Rolls with Tomato Chutney & Walnut Salad

For too long, the sausage roll has languished in servo hot food display cabinets, cast in unflattering neon light, yearning for some dignity. Thank goodness Steph our recipe developer has woven her magic to transform it for your dinner tonight!



Prep: 30 mins Cook: 15 mins Total: 45 mins

eat me

early



level 2













Brown Onion



Pork Mince







Mild Cumin & Paprika Spice Blend



Filo Pastry



Sesame Seeds



Mixed Salad





Tomato

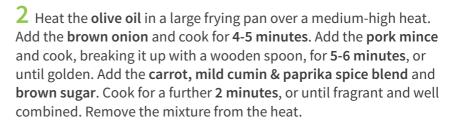


QTY	Ingredients		# Ingredient features			
1 tbs	olive oil *		in another recipe			
1	brown onion, finely chopped		* Pantry Items			
1 packet	pork mince		ranti y items			
1	carrot, peeled & grated		Pre-preparation			
½ sachet	mild cumin & paprika spice blend					
1 tsp	brown sugar * (optional)		Nutrition per			
12 sheets	filo pastry		Energy	2680	Kj	
2 tbs	butter, melted *		Protein Fat, total	40.6	g	
1 sachet	sesame seeds		-saturated	9.3	g	
⅓ bag	mixed salad leaves	\$	Carbohydrate	51.7	g	
2	tomatoes, diced		-sugars	16.3	g	
1 packet	walnuts, chopped		Sodium	530	mg	
1 tub	tomato chutney					



You will need: chef's knife, chopping board, vegetable peeler, box grater, sieve, large frying pan, wooden spoon, pastry brush (optional), oven tray lined with baking paper and a large bowl.







3 Lay four sheets of **filo pastry** on a flat surface on top of each other. Spray or brush with olive oil. Take 1 cup of the mince mixture and spoon it along the long edge of the filo pastry (leaving a 2 cm margin from the edge). Roll the pastry to enclose the filling and form a long sausage. Carefully cut the filo sausage into four and place on the lined baking tray. Repeat the process until all the mixture is gone. You should get 14-16 sausage rolls.



4 Brush the sausage rolls with the **melted butter** and sprinkle with a few **sesame seeds**. Bake in the oven for **15 minutes**, or until golden.

5 Meanwhile, combine the **mixed salad leaves, tomato** and **walnuts** in a large bowl. Drizzle in a little olive oil and season with **salt** and **pepper**.



6 To serve, divide the sausage rolls and mixed salad between plates. Eat with a dollop of **tomato chutney**. Enjoy!

Did you know? Sausage rolls are believed to have originated in France.