








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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

 level 2
 eat me early

Pantry Items



Olive Oil



Brown Sugar



Butter



Brown Onion



Pork Mince



Carrot



Mild Cumin & Paprika Spice Blend



Filo Pastry



Sesame Seeds



Mixed Salad Leaves



Walnuts



Tomato



Tomato Chutney

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QTY	Ingredients
1 tbs	olive oil *
1	brown onion, finely chopped
1 packet	pork mince
1	carrot, peeled & grated
½ sachet	mild cumin & paprika spice blend
1 tsp	brown sugar * (optional)
12 sheets	filo pastry
2 tbs	butter, melted *
1 sachet	sesame seeds
⅓ bag	mixed salad leaves ⊕
2	tomatoes, diced
1 packet	walnuts, chopped
1 tub	tomato chutney

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2680	Kj
Protein	40.6	g
Fat, total	29.5	g
-saturated	9.3	g
Carbohydrate	51.7	g
-sugars	16.3	g
Sodium	530	mg

2



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.*

1 Preheat the oven to **200°C/180°C** fan-forced.

2 Heat the **olive oil** in a large frying pan over a medium-high heat. Add the **brown onion** and cook for **4-5 minutes**. Add the **pork mince** and cook, breaking it up with a wooden spoon, for **5-6 minutes**, or until golden. Add the **carrot, mild cumin & paprika spice blend** and **brown sugar**. Cook for a further **2 minutes**, or until fragrant and well combined. Remove the mixture from the heat.

3a



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.

3b



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.

3c



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.