



Sausage Rolls with Beef Mince

AMBER

Makes 24 rolls

Ingredients

- 1 medium carrot grated
- 1 medium zucchini grated
- 500g lean beef mince
- 1 bunch chives, chopped
- 1 cup fresh breadcrumbs
- 2 Tbsp tomato chutney/paste
- 3 sheets reduced-fat pastry, partially thawed
- 1 Tbsp milk
- 2 tsp poppy or sesame seeds (optional)

Method

1. Preheat oven to 220 degrees. Line 2 baking trays with non-stick paper.
2. Squeeze excess moisture from carrot and zucchini and combine with mince, chives, breadcrumbs and chutney/tomato paste.
3. Cut pastry sheets in half lengthways. Place $\frac{1}{4}$ mince mixture down centre of pastry, brush edge with milk and roll to enclose.
4. Slice into 4 pieces and place on tray, seam side down, then repeat with remaining pastry and filling.
5. Brush top of each sausage roll with milk and sprinkle with seeds if desired.
6. Bake 20-25 minutes.