



PREP
15 min

COOK
25-30 min

SERVES
12 mini
rolls

Freezer-Friendly Veggie Sausage Rolls

INGREDIENTS

1 sheet Elmsbury puff pastry, thawed
1 cup Market Fare frozen mixed vegetables, finely chopped
250 g Jindurra Station beef mince
½ cup White Mill breadcrumbs
1 Lodge Farms egg
1 tsp Stonemill garlic powder
1 tsp Stonemill onion powder
¼ tsp Stonemill salt
Stonemill pepper, to taste
1 Lodge Farms egg, beaten (for brushing)

METHOD

1. Preheat oven to 200°C (fan-forced). Line a baking tray with baking paper.
2. In a large bowl, combine the beef mince, finely chopped mixed vegetables, breadcrumbs, egg, garlic powder, onion powder, salt, and pepper to taste.
3. Mix well using clean hands until fully combined.
4. Cut the puff pastry sheet in half. Spoon the meat mixture down the long edge of each half, shaping into even logs.
5. Roll the pastry tightly around the filling and place seam side down. Slice each log into 6 mini sausage rolls.
6. Place the sausage rolls on the prepared tray and brush with the beaten egg.
7. Bake for 25-30 minutes, or until golden and cooked through.
8. Cool completely before freezing or packing into lunchboxes.



Sprinkle the tops with Stonemill sesame seeds before baking for extra crunch and flavour.



Good Different