

Pork & Leek Sausage Rolls

with Onion Chutney

Grab your meal kit
with this number

3



Leek



Pork Mince



Garlic & Herb
Seasoning



Fine Breadcrumbs



Filo Pastry



Sesame Seeds



Onion Chutney

Prep in: 10 mins
Ready in: 45 mins

These quick and easy sausage rolls are sure to go down a treat and impress your guests!

Pantry items

Eggs

Before you start

Wash your hands and any fresh food

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

	6-8 People
leek	1
pork mince	1 medium packet
garlic & herb seasoning	1 medium sachet
egg* (for the filling)	1
fine breadcrumbs	1 medium packet
filo pastry	5 sheets
egg* (for the wash)	1
sesame seeds	1 medium sachet
onion chutney	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2233kJ (533Cal)	824kJ (196Cal)
Protein (g)	32.2g	11.9g
Fat, total (g)	17.8g	6.6g
- saturated (g)	5.7g	2.1g
Carbohydrate (g)	59.5g	22g
- sugars (g)	12.4g	4.6g
Sodium (mg)	824mg	304mg

The quantities provided above are averages only.

*Nutritional information is based on 7 servings.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/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**.
- Thinly slice white and green parts of **leek**.
- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **leek**, stirring, until softened, **4-5 minutes**. Set aside to cool slightly.



Egg wash the sausage rolls

- Place the **egg (for the wash)** in a small bowl and mix with a fork.
- Cut **sausage rolls** into 8 even pieces.
- Brush **egg wash** over the top of sausage rolls. Sprinkle over a pinch of **sesame seeds**.



Make the filling

- In a large bowl, combine **pork mince**, **leek**, **garlic & herb seasoning**, **egg (for the filling)**, **fine breadcrumbs** and a pinch of **salt** and **pepper**.



Bake the sausage rolls

- Place **sausage rolls**, 3cm apart on a lined oven tray. Bake until golden, **30-35 minutes**.



Fill 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.



Serve up

- Serve pork and leek sausage rolls with **onion chutney**. Enjoy!

We're here to help!

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