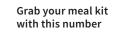


Pork & Leek Sausage Rolls with Onion Chutney















Garlic & Herb



Fine Breadcrumbs

Seasoning





Filo Pastry



Onion Chutney

Prep in: 10 mins Ready in: 45 mins **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.



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.



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.



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.



Bake the sausage rolls

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



Serve up

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

