

Beef & Pork Sausage Rolls

with Potato Wedges, Onion Chutney & Cucumber Salad

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic & Herb Seasoning



Fine Breadcrumbs



Mixed Sesame Seeds



Potato



Cucumber



Radish



Mixed Salad Leaves



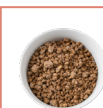
Onion Chutney



Beef & Pork Mince



Filo Pastry



Plant-Based Mince

Prep in: **20-30 mins**
Ready in: **40-50 mins**

It's been an age-old battle between the pie and the sausage roll, but this beef and pork sausage roll might be taking home the crown. A mixed sesame seed pastry holds it all together and goes great with an onion chutney for dipping. Serve with a side of golden potato wedges and this dinner will rise to number one in a flash.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Eggs, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
beef & pork mince	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
fine breadcrumbs	1 packet	1 packet
eggs*	2	4
filo pastry	1 medium packet	1 large packet
mixed sesame seeds	1 medium sachet	1 large sachet
potato	2	4
cucumber	1 (medium)	1 (large)
radish	1	2
mixed salad leaves	1 medium bag	1 large bag
balsamic vinegar*	drizzle	drizzle
onion chutney	1 packet (40g)	1 packet (80g)
plant-based mince**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3394kJ (811Cal)	563kJ (135Cal)
Protein (g)	48g	8g
Fat, total (g)	29.4g	4.9g
- saturated (g)	9.7g	1.6g
Carbohydrate (g)	86.7g	14.4g
- sugars (g)	19.6g	3.3g
Sodium (mg)	957mg	159mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3236kJ (773Cal)	560kJ (134Cal)
Protein (g)	41.3g	7.2g
Fat, total (g)	23.9g	4.1g
- saturated (g)	3.5g	0.6g
Carbohydrate (g)	93.5g	16.2g
- sugars (g)	20.8g	3.6g
Sodium (mg)	1645mg	285mg

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.com.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1 Prep the sausage rolls

- Preheat oven to **240°C/220°C fan-forced**.
- In a large bowl, combine **beef & pork mince**, **garlic & herb seasoning**, **fine breadcrumbs**, 1/2 the **eggs** (1 for 2 people / 2 for 4 people) and a generous pinch of **salt** and **pepper**.

Custom Recipe: If you've swapped from beef to plant-based mince, combine mince in the same way as above.



4 Bake the wedges

- Meanwhile, cut **potato** into wedges.
- Place **wedges** on a second lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide between two trays.

Little cooks: Help toss the potato wedges.



2 Assemble the sausage rolls

- Place the remaining **egg** in a small bowl and mix with a fork.
- Lay **filo pastry** on a flat surface. Spoon **beef mixture** down the long edge of the **filo sheet**, lengthways, into a long sausage shape. Roll **pastry** over into a sausage shape.

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into sausage rolls!



5 Toss the salad

- While the wedges are baking, slice **cucumber** and **radish** into half-moons.
- When wedges are done, in a medium bowl, combine **mixed salad leaves**, **cucumber**, **radish** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste.



3 Bake the sausage rolls

- Cut **sausage rolls** into 4 even pieces. Brush **egg** over top of **sausage rolls** and sprinkle over **mixed sesame seeds**.
- Place **sausage rolls**, 3cm apart on a lined oven tray. Bake in oven until golden, **25-30 minutes**.

Custom Recipe: Bake plant-based sausage rolls in the same way as above.



6 Serve up

- Divide beef and pork sausage rolls, potato wedges and cucumber salad between plates.
- Serve with **onion chutney**. Enjoy!

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