


CURRIED LAMB SAUSAGE ROLLS



 Makes
20

 Prep Time 20
minutes

 Cook Time 20–25
minutes

 A Little More
Effort



INGREDIENTS

- 1 small onion, finely diced
- 2 tsp **Gregg's Curry Powder**
- 400g lamb mince
- ½ cup soft breadcrumbs
- ¼ cup **Wattie's Tomato Sauce 50% Less Sugar**, plus extra for serving
- 2 sheets ready-rolled puff pastry, thawed
- 1 Tbsp milk

METHOD

1. Preheat the oven to 200°C (fan assisted). Line a baking tray with baking paper.
2. Heat a dash of oil in a pan over medium heat and gently sauté the onion until soft. Add the **Gregg's Curry Powder** and cook for a further minute. Set aside to cool.
3. In a bowl, mix together the lamb mince, breadcrumbs, onion mixture and **Wattie's**

- **Gregg's Sesame Seeds** for sprinkling

Tomato Sauce 50% Less Sugar. Divide the mixture into 4.

4. Cut the pastry sheets in half. Spoon a quarter of the mixture down the centre of a pastry sheet and brush the edge with a little water to seal. Roll the pastry to enclose the filling. Place on the prepared baking tray, seam side down. Repeat with the remaining pastry and filling.
5. Brush the pastry tops with milk and sprinkle over **Gregg's Sesame Seeds**. Bake for 20–25 minutes until the pastry is golden and the filling is cooked. Transfer to a wire rack* and allow to stand for 5 minutes before cutting each roll into 5 pieces. Serve warm with extra **Wattie's Tomato Sauce 50% Less Sugar** on the side.

TIPS

- *Removing the rolls from the baking tray when cooked will ensure the pastry doesn't go soggy.

SWAP IT OUT

- Replace lamb with beef, pork or chicken mince.