

# CHICKEN & SUNDRIED TOMATO SAUSAGE ROLLS

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## INGREDIENTS

1kg chicken thighs, deboned and skinless,  
minced  
1 medium brown onion, chopped finely  
1/2 cup breadcrumbs  
1 egg  
1/4 cup finely chopped fresh basil  
1/2 tsp dried oregano  
1/2 cup drained semi-dried tomatoes in oil,  
finely chopped  
2 tbsp tomato paste  
5 sheets puff pastry  
1 egg, extra to glaze

## METHOD

### Step 1

Preheat the oven to 220C/200C fan forced. Line oven trays with baking paper

### Step 2

Combine mince, onion, breadcrumbs, egg, basil, semi-dried tomato and paste in a large bowl

### Step 3

Cut pastry sheets in half lengthways. Place equal amounts of chicken filling mixture along the centre of each pastry piece; roll pastry to enclose the filling

### Step 4

Cut each into 6 equal pieces, place seam side down, on trays..  
Brush with extra egg

### Step 5

Bake rolls for about 30-minutes. Serve warm with a home made tomato sauce

# THE COOKERY

by The Secret Jozi Chef

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