

CHICKEN & SUN-DRIED TOMATO SAUSAGE ROLLS

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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