



Chicken & Mushroom Sausage Rolls

2 tbs olive oil
400g cup mushrooms, finely diced
400g chicken mince
1 cup tasty grated cheese
6 green shallots, thinly sliced
2 eggs
1 cup fresh breadcrumbs
1/4 cup finely chopped flat-leaf parsley
3 sheets ready rolled puff pastry, partially thawed
2 tbs sesame seeds
Sweet chilli sauce, to serve

1. Preheat oven to 200°C fan forced. Line 2 baking trays with baking paper. Heat a large non-stick frying pan over high heat. Add oil and mushrooms, cook, stirring occasionally for 6 minutes until all moisture evaporates. Set aside to cool.
2. Drain excess moisture from mushrooms and transfer to a large bowl. Add chicken mince, cheese, shallots, 1 egg, breadcrumbs and parsley. Season with salt and pepper and mix until well combined.
3. Lightly whisk the remaining egg. Cut the pastry in half. Spoon chicken and mushroom mince mixture along one long edge; brush the opposite edge of a pastry sheet with beaten egg. Roll up to form a sausage. Press pastry to secure. Repeat with remaining mixture and pastry.
4. Brush the top each roll with beaten egg and sprinkle with sesame seeds. Cut each roll into 4 or 6 smaller ones. Place onto baking trays, pastry seam side down. Bake for 18-20 minutes or until pastry is golden and filling cooked through. Serve hot with sweet chilli sauce.

Tip: For Halloween, cut out pastry shapes like spiders or ghosts and place onto of the rolls before baking.