

Summer Sausage Rolls



Serves 4 Prep 20 mins

Cooking 20 mins

Easy

Ingredients

400g chicken mince or 2 large skinless chicken breasts

1 garlic clove, crushed (optional)

3 rashers streaky bacon, thinly sliced

4 sundried tomatoes, chopped

handful basil leaves, chopped

320gpack ready-rolled puff pastry

flour, for dusting

1 egg yolk, beaten

20g sesame seeds

Salad to serve (lettuce, tomatoes, cucumber) and/or potato salad or coleslaw

1. If you have bought the chicken breasts, whizz the chicken & garlic in a processor until the chicken is minced. Tip in the bacon, sundried tomatoes and basil. Pulse for 5 secs to just mix through. If you have bought the chicken mince, tip the bacon, sun-dried tomatoes and basil and pulse for 5 secs to blend. Mix with the chicken mince.
2. Season well. Roll the pastry sheet on a lightly floured surface and cut in half lengthways. Spread half the chicken mixture along the middle of one of the pastry strips, then roll up the pastry, pinching the ends together to seal. Using a sharp knife, cut into 2.5cm long pieces. Repeat with the remaining pastry strip.
3. Can be frozen, uncooked, for up to 1 month. Heat oven to 200C/180C fan/gas 6. Place the rolls on a large baking sheet. Brush with the egg, then sprinkle with seeds. Bake for 20 mins until golden.
4. Serve with a Chinese leaf salad and a potato salad