

Turkey, Stuffing & Cranberry Sausage Puffs



Serves 5 **Prep 30 mins**

Cooking 20 mins

Easy



Ingredients

350g turkey thigh mince
200g sage & onion stuffing
3 tbsp dried cranberries, chopped
500g pack puff pastry
1 tsp mustard (optional)
1½ tbsp cranberry sauce
1 egg beaten
1 tbsp nigella seeds

1. Put the turkey mince, stuffing, dried cranberries and some seasoning into a bowl and mix well.
2. Heat oven to 200C/ Fan 180C/ gas 6. Roll the block of pastry to a 50 x 30cm rectangle and cut into 15 10 x 10cm squares. Brush a little mustard in the middle of one square and put 1½ tbsp of mince and stuffing mixture in the middle. Make an indent in the stuffing and put in 1 tsp of cranberry sauce. Fold the 4 corners into the middle, making a loose parcel and seal lightly at the top. Transfer to a baking-paper-lined tray, brush with beaten egg and sprinkle with onion seeds. Repeat with the remaining dough and filling. At this stage you can freeze these on the tray and, once frozen, transfer to freezer bags. Defrost in the fridge overnight
3. Bake for 15 - 20 mins until puffed and golden. Cool on a wire rack and eat warm with more cranberry sauce.