

# Best Hidden Veg 'Sausage' Rolls



Serves 8  
or  
16 snack  
size

54p per  
serving\*

Hidden veg  
Great for  
kids!

## You'll need:

- 1 Pack of ready rolled puff pastry
- 1 Can of Green Lentils
- 1 small 85g packet of Sage and Onion Stuffing
- 150g Mushrooms
- A teaspoon of Dijon Mustard
- A teaspoon of marmite
- A pinch of Black Pepper
- A Splash of Oat Milk to Glaze



## How to do it:

Wash and finely mince the mushrooms before popping into a non-stick pan. Stir fry over a medium heat for about 10 minutes (or until they have softened and turned a dark grey/brown colour)

Next, add your black pepper, mustard, marmite, green lentils (with water from the can) and allow to come to a gentle bubble before removing from the heat. Now add your sage and onion stuffing to the pan, stir well and allow to sit whilst the dried stuffing mix absorbs the liquid from the pan.

Pre-heat the oven to 200°C and line 2 baking trays ready for your pastry rolls. Unroll your pastry and lay out onto the worktop in landscape format. Now gradually spoon your filling to create a long sausage shape along each of the long edges of your pastry. This should use up all of your filling.

Next, carefully fold over your pastry on each of the long edges towards the centre of your pastry sheet and firmly press the edges down. Use a knife to cut along the centre seam of your pastry sheet and separate the pastry covered tubes.

Now, you need to create a firmer edge to each of your 'sausage' rolls to stop them splitting in the oven. You can do this by tucking and pinching the edge in all the way along the cut edge to create a fancy twisted edge – or if you think this might be a bit fiddly, just use a fork and firmly press all the way along the cut edge to crimp the edge and seal in your filling.

Finally, cut your long 'sausage' rolls into about 8 equal sized pieces (or approx. 16 for snack sized rolls) and lay onto your lined baking trays. Brush with a little oat milk and then bake for about 20 minutes (or until puffed up and golden.)

\*Cost per serving based on proportion of ingredients used to make the dish. Prices correct at time of going to print; subject to change.