



Great School Food you can enjoy at home

Recipe

Vegetarian Sausage Roll



Ingredients

100g sage & onion stuffing mix
10g vegetable stock cube
300g veggie mince
125g red onion diced
5g paprika
250g puff pastry Sheet
10ml milk to glaze

Method

- 1) Make up the stuffing as instructed on the pack, adding the stock cube to the required amount of water.
- 2) Mix the veggie mince with the stuffing. Set aside.
- 3) In a pan fry off the diced red onion with the paprika for a few minutes until softened. Add to the stuffing mix.
- 4) Line a baking tray with parchment paper.
- 5) Lay the pastry sheet on to the lined baking tray and place the stuffing mix on one side of the pastry. Shape the mix into a sausage. Fold the other side of the pastry over this and seal the edges with a flat knife edge.
- 6) Brush the pastry with milk.
- 7) Bake in oven at 170/180c
- 8) Cook for 30/35 minutes until pastry is cooked and light brown in colour.

Allergens

Cereals containing Gluten /Soya /Milk / Celery

My Notes

Why not try this as a meat free Monday option. Makes 10 portions.

