

Thai Green Curry Sausage Rolls

Makes 3

Prep time: 5 Minutes

Cooking time: 20-25 Minutes

Ingredients:

- 125g chicken mince
- 25g beans, finely sliced
- ¼ cup Panko breadcrumbs
- 1 green shallot white only, sliced
- 1 tablespoon chopped coriander
- 1½-2 teaspoon green curry paste
- 1 egg, separated. **Reserve** some of the white
- ½ sheet puff pastry
- 1 tablespoon sesame seeds

Method:

- **Preheat oven 180°C**
- Combine the mince, beans, breadcrumbs, shallots, coriander, curry paste and egg
- Place the combined mixture in the middle of the puff pastry lengthways then roll
- Seal the pastry edge with the **reserved** egg white and brush the remaining egg white over the roll and sprinkle the roll with the sesame seeds. Cut into three equal rolls
- Bake for 20-25 minutes or until golden brown and cooked through
- **Serve and Enjoy!**
- **Note:** Adjust the spice by adding more or less curry paste



*This recipe is one that I'm sure you will want to make over and over again. it is DELICIOUS
Enjoy!*