

# Sausage Rolls

**Prep Time:** 15 min **Cook Time:** 30 min **Servings:** 16

**Source:** [womensweeklyfood.com.au](http://womensweeklyfood.com.au)

## INGREDIENTS

- 1 lb minced beef
- 1 lb minced pork sausage
- 1 medium onion, chopped finely
- 1/2 cup packaged breadcrumbs
- 1 egg
- 2 tablespoon finely chopped fresh flat-leaf parsley
- 2 tablespoon tomato paste
- 2 tablespoon barbecue sauce
- 4 sheets ready-rolled puff pastry
- 1 egg, placed in a small bowl and beaten lightly
- Salt to taste

## DIRECTIONS

Preheat oven to 220°C. Oil and line oven trays with parchment paper.

Combine minced beef and sausage, chopped onion, breadcrumbs, one egg, chopped parsley, tomato paste and barbeque sauce in large bowl; season with salt to taste.

Cut pastry sheets in half lengthways. Spoon or pipe minced mixture lengthways along center of each pastry piece; roll pastry over to enclose filling. Cut each roll into two pieces; place rolls, seam-side down, on trays. Brush with extra egg; cut slits into tops of rolls. Bake about 30 minutes.