

thermomix



CHICKEN AND CHEESE SAUSAGE ROLLS

TM 5

Total: 30min

Preparation: 10min

30 portion(s)

easy

Ingredients

- 500g chicken breast cubed
- 250g grated cheese
- 120g breadcrumbs
- 2 handfuls baby spinach
- 1 tablespoon Chicken stock concentrate (or any stock you prefer to use)
- 3 sheets Puff Pastry, thawed
- milk, for brushing
- sesame seeds to finish optional

Preparation

Add diced chicken, cheese, breadcrumbs, spinach and stock to the TM bowl. Mix for 12 seconds on speed 6 until chicken is minced and all the ingredients are well combined.

Cut pastry sheets in half longways (will end up with 6 strips).

Split chicken mixture between each strip and spread out in the middle.

Roll and cut each strip into mini sausage rolls (4-6 pieces).

Brush with milk. Sprinkle with sesame seeds (if using). Bake at 200 degrees for 20 minutes or until golden brown.

Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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<http://www.recipecommunity.com.au>