

# Ingredients

- 1 brown onion, coarsely grated
- 2 tsp fennel seeds
- 500g pkt Coles Garlic & Herb Pork Sausages, casings removed
- 1 1/2 sheets frozen puff pastry, thawed
- 1 Coles Australian Free Range Egg, lightly whisked



# Directions

## Step 1

- Preheat oven to 200°C. Line a baking tray with baking paper.
- Heat a non-stick frying pan over medium heat.
- Add onion and 1 tsp fennel seeds.
- Cook, stirring, for 5 mins or until the onion softens.
- Cool slightly.
- Transfer to a bowl with the sausage. Use your hands to mix until combined.
- Divide into 3 portions.

## 5-ingredient sausage rolls

### Step 2

- Cut the whole pastry sheet in half.
- Place 1 pastry half on a clean work surface.
- Shape 1 portion of sausage mixture into a 3cm x 24cm log.
- Place along 1 long edge of pastry half.
- Brush edges of pastry with a little egg.
- Roll up to enclose the filling.
- Cut into 4 pieces and place seam-side down on lined tray.
- Repeat with remaining pastry halves and sausage mixture.
- Brush with the remaining egg and sprinkle with the remaining 1 tsp fennel seeds.

### Step 3

- Bake for 25 mins or until the pastry is puffed and golden and the filling is cooked through.

