



CHEESY VEGEMITE & CHICKEN SAUSAGE ROLLS

This Mitey recipe is sure to be a hit at your next party!



NORMAL



20 MINS



30 MINS



24

Ingredients

- 500g chicken mince
- 125g can corn kernels, drained, roughly chopped
- 1 medium zucchini, grated
- 1 small carrot, grated
- 2/3 cup grated cheddar cheese
- 1/3 cup panko breadcrumbs
- 1 1/2 tablespoons VEGEMITE
- 1 green onion, chopped
- 1 garlic clove, crushed
- 3 sheets frozen puff pastry, partially thawed, halved
- 1 egg, lightly beaten
- Sesame seeds, to sprinkle
- Sweet chilli sauce, to serve

Instructions

1. Place chicken mince, corn kernels, zucchini, carrot, cheddar cheese, panko breadcrumbs, VEGEMITE, green onion and garlic in a bowl. Season with pepper. Mix well to combine.
2. Place 1 pastry half on a flat surface. Spoon 1/3 cup mince mixture along 1 long side of pastry. Brush edges with egg. Roll up from long side to form a log. Trim ends. Cut into 4 equal pieces. Repeat with remaining pastry, mince mixture and egg.
3. Brush tops of rolls with egg and sprinkle with sesame seeds. Line air fryer with baking paper, leaving a 1cm border to allow air to circulate. Cook on 200C, in batches, for 13 to 15 minutes or until golden and cooked through. Stand for 5 minutes. Serve with sweet chilli sauce.

[Recipe provided by Vegemite.](#)