

# Veggie 'Sausage' Rolls

with Dijon Dipper

Veggie

35 Minutes



Meatless Farm®



Puff Pastry



Garlic Puree



Dijon Mustard



Mayonnaise



Onion, chopped



Arugula and Spinach Mix



Baby Tomatoes



Balsamic Vinegar



Mini Cucumber



Thyme



Sesame Seeds

HELLO DIJON MUSTARD

*A style of prepared mustard originating from, you guessed it, Dijon, France!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, parchment paper, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Meatless Farm®	2	4
Puff Pastry	340 g	680 g
Garlic Puree	1 tbsp	2 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Onion, chopped	56 g	113 g
Arugula and Spinach Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Mini Cucumber	66 g	132 g
Thyme	7 g	14 g
Sesame Seeds	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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1



## Cook filling

Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from steams. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl) then the **Meatless Farm® patties, onions and thyme**. Cook, breaking up **Meatless Farm® patties** into smaller pieces, until browned, 4-5 min.\*\* Remove pan from heat. Add **garlic puree** and **half the vinegar**. Season with **salt** and **pepper**, then stir to combine. Set **mixture** aside to cool for 2-3 min.

4



## Finish prep

While **'sausage' roll** bakes, cut **cucumber** into ¼-inch rounds. Halve **tomatoes**. Whisk together **remaining vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **cucumbers** and **tomatoes**. Season with **salt** and **pepper**, then toss to coat.

2



## Form 'sausage' roll

Unroll **puff pastry** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.) Spoon **Meatless Farm® filling** evenly over **puff pastry**. Carefully roll **pastry** tightly over **filling**. (**NOTE:** Turn roll until seam-side is facing down.) Brush **½ tbsp oil** (dbl for 4 ppl) over **roll**. Season with **salt**, then sprinkle **sesame seeds** over top.

5



## Make Dijon dipper

Stir together **mayo** and **Dijon** in a small bowl.

3



## Bake 'sausage' roll

Bake in the **middle** of the oven until **puff pastry** is golden-brown and cooked through, 20-22 min. (**NOTE:** For 4 ppl, bake in the middle and bottom of the oven, rotating sheets halfway through.)

6



## Finish and serve

Cut **'sausage' roll** into 6 pieces (12 for 4 ppl). Add **arugula and spinach mix** to the large bowl with **cucumbers and tomatoes**. Toss to combine. Divide **'sausage' rolls** and **salad** between plates. Serve **Dijon dipper** on the side.

## Dinner Solved!