**Vegetable Sausage Rolls**

**Ingredients:**

- Kale or Silverbeet leaves
- 8 carrots
- 2 onions
- 1 kg Sausage Mince
- Puff Pastry Sheets
- Egg Wash (2 eggs beaten with a dash of milk)

**Preheat the oven to 200 C**

- Grate carrots in food processor
- Shred kale finely
- Chop onions roughly and chop finely in food processor
- Place mince in bowl and add processed vegetables.
- Lay out pastry sheets and place a long sausage of mixture along one edge.
- Fold pastry over to enclose. Brush with egg wash.
- Bake in oven for 30 minutes