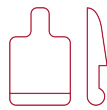




# Cheesy Chicken and Pesto Rolls



DIFFICULTY: EASY



PREPARATION TIME: 25  
MINUTES



COOKING TIME: 20-25  
MINUTES



SERVES: 24

## Ingredients

500g chicken mince  
1/2 cup basil pesto  
1/2 cup tasty cheese  
2 tbsps pine nuts, toasted  
3 spring onions, finely chopped  
1 medium carrot, grated  
Salt and pepper, to taste  
  
3 sheets of frozen light puff pastry  
1 egg, beaten for glazing  
1/2 – 1 cup Parmesan cheese, shredded

Caramelised onion chutney or similar, for serving

## Method

Preheat oven on CircoTherm® to 190°C.

In a bowl combine the chicken, pesto, cheese, pine nuts, spring onions and carrot. Season with salt and pepper, mix well. Divide into 6 equal portions.

Cut each sheet of pastry in half to make 6 pieces. Spoon one portion of the filling along the long edge of each sheet of pastry. Glaze the opposite long edge of the pastry with a little beaten egg. Roll to enclose the chicken filling, to make 6 long rolls, ensure the seam of the pastry is underneath. Cut each roll into 4 pieces.

Place the rolls onto 2 large greased trays. Glaze with a little extra egg and sprinkle Parmesan onto each.

Bake the rolls for 25-30 minutes until golden. Serve hot with chutney for dipping.

## Notes