



Savoury Sausage and Caramelized Onion Roll-Ups

with Dijon Mustard Dip



Holiday

35 Minutes



Mild Italian Sausage, uncased
250 g | 500 g



Pizza Dough
340 g | 680 g



Sage and Thyme
14 g | 28 g



Onion, sliced
113 g | 226 g



Whole Grain Mustard
4 tbsp | 8 tbsp



Mayonnaise
4 tbsp | 8 tbsp



Egg
1 | 2



All-Purpose Flour
2 tbsp | 4 tbsp



Leek
1 | 2

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Pantry items | Salt, pepper, oil

Cooking utensils | 2 baking sheets, large non-stick pan, parchment paper, 2 small bowls

1



Stretch dough

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
 - Preheat the oven to 475°F.
 - Wash and dry all produce.
- Sprinkle both sides of **dough** with **flour**. Stretch into a rough 8x15-inch rectangle shape on a parchment-lined baking sheet. (**NOTE:** For 4 servings, use 2 parchment-lined baking sheets.)
- Let **dough** rest in a warm place for 8-10 min.

2



Cook sausage-onion filling

- Strip **1 tbsp** (2 tbsp) **thyme leaves** from the stems. Roughly chop.
- Strip **sage leaves** from stems and thinly slice.
- Thinly slice **leek**.
- Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **leeks** and **onions**. Cook for 4-5 min, until softened.
- Add **sausage**. Cook for 4-5 min, breaking up **sausage** into smaller pieces, until no pink remains.**
- Carefully drain and discard excess fat. Add **sage** and **half the thyme**. Cook for 1 min, stirring often, until fragrant. Season with **salt** and **pepper**.
- Remove pan from heat. Allow **sausage mixture** to cool slightly, 4-5 min.

3



Re-stretch and roll dough

- With floured hands, roll **dough** again into a rectangle shape, roughly 8x15 inches. (**NOTE:** Make 2 rectangles for 4 servings.)
- Spread **sausage-onion filling** over **dough**, leaving a ½-inch edge all the way around.
- Carefully and tightly roll the **dough** lengthwise into a log. Tuck in the edges as you go, ending with the seam-side facing down on the baking sheet.
- Transfer **sausage roll** to the fridge to firm up slightly, 5 min.

4



Slice into rolls and bake

- Whisk together **egg** and **1 tbsp** (2 tbsp) **water** in a small bowl.
- Using a sharp knife, slice **sausage roll** into 12 pieces.
- Separate the **pieces** and place on another parchment-lined baking sheet, swirl-sides up. (**NOTE:** You should be able to see the spiral of meat and veggies.)
- Brush sides and tops of **sausage rolls** with **egg mixture**. Sprinkle with **remaining thyme** and **salt**.
- Bake **sausage rolls** in the **middle** of the oven until golden and cooked through, 15-18 min.

5



Make mustard dipping sauce

- Add **mayo** and **mustard** to another small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.

6



Finish and serve

- Let **sausage rolls** cool, 2-3 min.
- Transfer to a serving platter. Serve **mustard dipping sauce** alongside.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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