



Slow Cooker Mini Sausage Rolls

Description

Ingredients

1 pound of ground sausage
1 package of puff pastry sheets (thawed)
1 egg (beaten)
1 tablespoon of dried herbs (such as thyme or rosemary)
Salt and pepper to taste

Directions

1. Roll out the thawed puff pastry sheets on a lightly floured surface.
2. In a bowl, mix the ground sausage with the dried herbs, salt, and pepper.
3. Cut the puff pastry into strips, about 3 inches wide.
4. Place a small amount of the sausage mixture along one edge of each strip.
5. Roll the pastry over the sausage mixture, sealing the edges with a bit of beaten egg.
6. Cut each roll into bite-sized pieces and brush the tops with the remaining beaten egg.
7. Place the rolls in a single layer in the slow cooker, ensuring they are not overcrowded.
8. Cook on high for 2-3 hours or until the sausage is cooked through and the pastry is golden.
9. Serve warm with your favorite dipping sauces.

Variations & Tips

For a spicier kick, try using hot Italian sausage or adding a pinch of red pepper flakes to the sausage mixture. You can also experiment with different herbs like sage or oregano for a unique flavor profile. If you're looking for a vegetarian option, substitute the sausage with a plant-based alternative or a mixture of mushrooms and cheese. To save time, you can prepare the sausage rolls the night before and store them in the fridge, then pop them in the slow cooker the next day.

Category

1. Crockpot Recipes

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Author

rauf