

As seen on

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Kaotic Kitchen
Mince & Sausages
Bacon wrapped
roasted
turkey rolls

with Sage and Cranberry Stuffing

Makes 4

turkey rolls

500g turkey mince
salt and pepper

½ cup bread crumbs

4 middle bacon rashers
toothpicks

stuffing

¾ cup dried cranberries (crazins)

½ cup pecans finely chopped

½ cup white onion finely
chopped

1 tbl dried sage

1 tbl dried sage

1 slice of bread,
cut into cubes

¼ cup chicken stock

for the stuffing

1/ Combine cranberries, pecans, onion, sage and cubed bread.
Add chicken stock, mix together and set aside.

for the turkey rolls

1/ Pre-heat oven to 180°C. Place turkey mince in a bowl, add
breadcrumbs, egg, season with salt and pepper, combine well.

2/ Divide into 4 equal portions, flatten each portion into an oval
shape approximately 1.5cm thick.

3/ Place an equal amount of the stuffing mix along the centre of each
mince portion and roll into a log shape (leaving the stuffing in the
middle).

4/ Wrap one rasher of bacon around each log and secure with a
toothpick.

5/ Bake in oven for 35 minutes or until cooked through. Serve with
roasted seasonal vegetables.



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Makes 4

skewers

- 500g** chicken mince
- green prawns, shells removed, with tails
- 1** medium red onion, sliced
- chicken stock cube
- ¼ cup** sweet chilli sauce
- 1 tbl** lime juice
- salt and pepper
- skewers

salad

- 2** mangos, diced
- 1** mild red chilli, sliced
- ½** capsicum, thinly sliced
- ½** red onion, thinly sliced
- 1 tbl** plain yoghurt
- 2** cups of baby spinach or rocket

for the skewers

- 1/** In a bowl, combine chicken mince, sweet chilli sauce and chicken stock cube.
- 2/** Roll the mixture into little balls the size of a 10c piece (so they cook in the same time as the prawns). Construct the skewers by alternating chicken balls, prawns and red onion slices.
- 3/** Drizzle completed skewers with remaining lime juice and season with salt and pepper.
- 4/** Place in a moderately heated barbeque, grill or frypan and cook for 5 mins on each side or until cooked through.

for the salad

- 1/** To make the salad dressing, combine 1 diced mango and yoghurt and blend into a liquid using a hand blender or mash with a fork (if the dressing is a bit thick, add a little water). Strain the dressing to remove lumps and set aside.
- 2/** In a serving bowl, combine rocket, capsicum, chilli, onion and remaining diced mango.
- 3/** Arrange the cooked chicken and prawn skewers and salad on a plate, drizzle with mango dressing and serve.



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