

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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*Kaotic Kitchen*  
**Mince & Sausages**  
 Tangy sweet chilli chicken and prawn skewers  
 with mango chilli salad

## 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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