

Sausage Rolls



Make 1 recipe of KidsCook Whole Wheat Rolls (makes 24)

Remove the dough from the refrigerator an hour before pinching into 24 rolls

Flatten each roll into a 6-inch circle

Prepare sausage/vegetable filling:

2 lbs. Italian bulk sausage

1 large onion - diced

2 bunches of kale, chard, collard, spinach or other fresh greens cut in chiffonade style.

(see KidsCook recipe for How to Chiffonade Greens)

Cook the sausage in a heavy frying pan.

Drain off the fat from the sausage and hold in a separate bowl.

In the same frying pan, sauté the diced onion until sweet.

Add 2 bunches of prepared kale (or other green) and braise for 7 minutes with a lid over the frying pan.

Remove the lid and stir the greens and onion together.

Cook until the mixture is soft and the liquid has evaporated.

Stir cooked onions and greens into the cooked sausage.

Fill Sausage Rolls:

Place 3 Tbs. of sausage/vegetable mixture in the center of each circle.

Pinch dough closed and place roll seam side down on greased cookie sheet.

Bake for 20 minutes @ 350 degrees.

This may be made ahead and frozen for tasty, quick lunches on the run.