

Vegan Lentil Sausage Rolls

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-fish-sausage-spice-recipe>

Ingredients:

- 1 teaspoon oil
- 3/4 cup chopped red onion
- 1 teaspoon fennel seeds coarsely crushed red
- 1 teaspoon oregano
- 3/4 teaspoon thyme
- 1 teaspoon basil
- 1/2 teaspoon sage
- 1 teaspoon garlic powder
- 3/4 teaspoon onion powder
- 1/2 teaspoon salt or use depending on the salt content of the lentils
- 1 teaspoon smoked paprika
- 1/4 teaspoon black pepper
- 15 ounces lentils can of, drained or 1 1/2 cups cooked brown or green lentils
- 1/4 cup coarsely chopped walnuts chopped into small meal like pieces
- 1 teaspoon lemon juice
- 2 tablespoons sun-dried tomato finely chopped
- 320 grams puff pastry 9x9 inch or similar size sheet of vegan, many brands are accidentally vegan
- water to seal
- base
- lentils
- red onions sauteed, add some umami flavor
- black pepper
- fennel seeds
- oregano
- thyme
- basil
- sausage spices
- salt
- garlic
- smoked paprika
- chopped walnuts provided texture
- lemon juice
- lentil
- sun dried tomatoes finely chopped, add some more umami to the filling