**Vegie Rolls**

**INGREDIENTS**
1 red onion, finely diced

2 garlic cloves, chopped

1 carrot, grated

½ sweet potato, grated

1 small zucchini, grated

½ cup corn kernels

¾ cup ricotta cheese

1 cup rolled oats

3 teaspoons chilli sauce

Large handful chopped fresh herbs of your choice

Salt and pepper to taste

2 eggs

3 sheets puff pastry

METHOD

1. Pre-heat oven to 180 C.

2. Place prepared vegetables, herbs, cheese, oats, chilli sauce, salt and pepper in a large bowl. Stir to combine.

3. Crack eggs into a small metal bowl, whisk with a fork. Pour half the whisked eggs into the vegie mixture and stir. Set aside.

4. Place puff pastry sheet on cutting board, cut in half to make 2 rectangles.

5. Spread 1/6 of the vegie mixture along the cut length of the pastry. Gently roll and fold edges over, overlap side down.

6. Cut each roll into 6 equal pieces and transfer onto baking tray lined with baking paper.

7. Brush each roll with leftover whisk eggs

8. Bake for about 20 minutes or until pastry is golden brown.