



# Road Kill

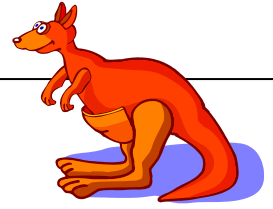
## Bush Tomato & Kangaroo Pies

(makes about 50 triangle pies)

**Type:** Canteen lunch

**Garden harvest:** tomatoes, onion, garlic & seasonal vegetables

**Recipe Source:** Nikki Dixon



### Equipment:

Teaspoon measures  
Measuring cups  
Scales  
Measuring jug  
Knife  
Cutting board  
Wooden spoon  
Large oven trays  
Pastry brush  
Frying pan

### Ingredients:

1 tablespoon cornflour  
¼ cup tomato sauce  
2 tablespoons balsamic vinegar  
1 vegetable stock cube  
400g tin tomatoes (or passata made from last summer's glut)  
1 tablespoon olive oil  
1 large brown onion, finely chopped  
1kg kangaroo mince  
10 cups garden harvest vegetables (celery, zucchini, carrots, red capsicum – whatever is in season and growing in the garden)  
1½ tablespoons of ground bush tomatoes  
10 sheets frozen ready-rolled puff pastry, thawed  
Salt & mountain pepper to taste  
1 free-range egg

### What to do:

- \* Combine cornflour, ½ cup water, tomato sauce, stock cube and salt and pepper in a jug. Mix until stock cube is dissolved.
- \* Finely chop all garden harvested vegetables and set aside for later.
- \* Heat oil in a large, non-stick frying pan over medium heat. Add onion and cook for 3 to 4 minutes or until soft. Increase heat to high. Add kangaroo mince and cook, stirring with a wooden spoon until browned. Once the kangaroo is brown add the bush tomatoes and balsamic vinegar. Stir to combine well and cook until vinegar has evaporated.
- \* Add the vegetables, give it a good mix and then cover with a lid for 5 minutes stirring occasionally. Stir in the sauce mixture and the tin or preserved tomatoes. Bring to the boil, stirring occasionally. Reduce heat to low. Simmer for 5 minutes or until thick.
- \* Once cooked add salt and mountain pepper to taste and then set aside in fridge to cool completely.
- \* Grease muffin trays, and preheat oven to 200°C. Cut 36 circles of puff pastry with a large cookie cutter and then use it to line the base and sides of muffin tins. Spoon mince mixture into pastry shells until nearly full. Cut 36 smaller rounds from each puff pastry sheet. Use to cover filling, pressing pastry edges together with a fork to seal. Brush tops with egg. (For less pastry waste cut the pastry sheets into ¼'s and make triangle pasties instead of pies)
- \* Place pies in oven and bake for 25 to 30 minutes or until golden. Stand in tins for 5 minutes before serving.

