

Herby veggie crumble

Ingredients

40g butter or baking fat/block
150g wholemeal flour
50g cheese
50g oats
2 x 5ml mixed herbs
2 leeks (small)
1 red pepper
4 mushrooms
1 can chopped tomatoes
(400g)



Equipment

Weighing scales
Mixing bowl
Grater
Wooden spoon
Chopping board
Knife
Baking dish (approx. 20cm x 20cm)
Can opener



Method

1. Preheat the oven to 200°C or gas mark 6.



2. Rub in the fat into the flour until it resembles breadcrumbs.



3. Grate the cheese.



4. Stir in the grated cheese, oats and 1 x 5ml mixed herbs.



Method

5. Slice the leeks and red pepper.



6. Quarter the mushrooms.



7. Arrange the vegetables in a baking dish.



8. Pour over the canned tomatoes and 1 x 5ml spoon mixed herbs.



Method

9. Sprinkle the crumble topping over the vegetables.



10. Bake in the oven for 25-30 minutes, until golden.

