

Herby veggie crumble

Ingredients

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

Complexity: low-medium



Equipment

Weighing scales, mixing bowl, grater, wooden spoon, chopping board, knife, baking dish (approx. 20cm x 20cm), can opener.

Method

1. Preheat oven to 200°C or gas mark 6.
2. Rub the fat into the flour until it resembles breadcrumbs.
3. Grate the cheese.
4. Stir in the grated cheese, oats and 1 x 5 ml mixed herbs.
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.
9. Sprinkle the crumble topping over the vegetables.
10. Bake in the oven for 25 – 30 minutes, until golden.

Top tips

- Try different combinations of vegetables, such as sweetcorn or broccoli.
- Use different herbs to vary the flavour e.g. parsley or thyme.
- Be creative with your crumble topping. Try different types of cheese e.g. parmesan or feta or add crushed digestive biscuits instead of oats.
- Serve the crumble with a side salad.
- The baking dish gets hot so remember to wear oven gloves.

Food skills

- Weigh.
- Measure.
- Rub in.
- Grate.
- Stir.
- Cut and slice.
- Bake.

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