

Herby Veggie Crumble

Ingredients

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

Equipment

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

Method

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



2. Rub in the butter or margarine into the flour until it resembles breadcrumbs.



3. Grate the cheese.



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

