## 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)

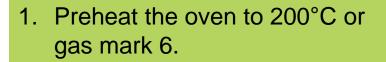


## Equipment

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







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

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3. Grate the cheese.





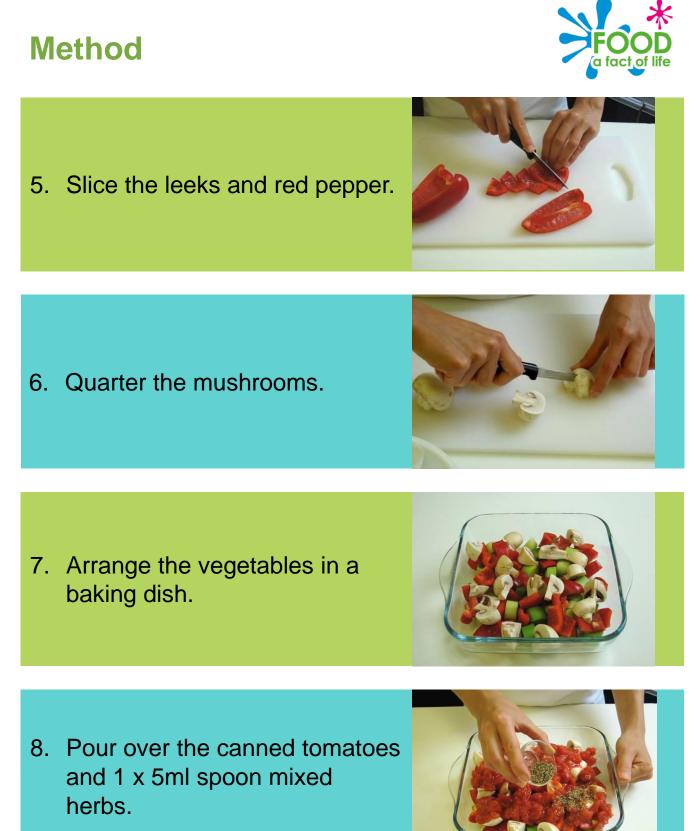
4. Stir in the grated cheese, oats and 1 x 5ml mixed herbs.











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9. Sprinkle the crumble topping over the vegetables.

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

