



Savoury Autumn Vegetable Crumble

This delicious savoury crumble can be made with a mixture of your favourite Autumn root vegetables, or you can stick with just one. Mighty Chefs favourite is Butternut squash!

You will need

For the bottom

125g Butternut squash (or similar root vegetables)
diced into 2cm cubes
½ white onion, sliced
1 Tbsp tomato puree
1 tsp paprika
1tsp olive / rapeseed oil
1tsp garlic granules (or one clove of garlic finely
chopped)
Salt and pepper

For the top

150g plain flour
75g butter cut into chunks
Handful of grated cheddar cheese
Handful of porridge oats (approx. 60g)
1 Ryvita (or similar) crumbled

To make your savoury crumble

1. Preheat the oven to 190C/375F/gas 5. Grease a standard loaf tin with oil or butter.
2. Make the topping by rubbing the cold butter chunks into the flour using your fingertips. The mixture should look like fine breadcrumbs but don't worry too much if a few lumps are left!
3. Add the oats, ryvita, cheese & seasoning to the flour mixture and combine well. Now put the topping to one side while you make the filling.
4. For the filling add all of the ingredients together in a bowl and combine well. You can use your hands for this bit if you fancy getting messy!
4. Arrange the filling mixture in the bottom of your loaf tin and sprinkle the crumble mixture over the top.
6. Pop your crumble in the oven for around 40 minutes or until the topping is crunchy and golden and the veggies are soft.

Mighty Tips!

This recipe works really well with pre-prepared vegetables.

Before serving ask a grown up to help you check that the vegetables are cooked properly by testing with a sharp knife.