



Herby Vegetable Crumble

Serves: 4-6 | **Cooking Function:** 4D hotAir with low addedSteam 190°C | **Preparation time:** 20-25 minutes

Ingredients

- 4-5 tbsps olive oil
- 1 shallot, finely diced
- 1 onion, finely diced
- 2 garlic cloves, finely diced
- 1 red pepper, 2cm dice
- 1 orange pepper, 2cm dice
- 1 yellow pepper, 2cm dice
- 1 aubergine, 2cm dice
- 2 courgettes, 2cm dice
- 400g tinned chopped tomatoes
- 400g tinned cannellini beans, drained
- 2 tbsps tomato purée
- 2-3 tps caster sugar
- **1 vegetable stock pot**
- 200ml boiled water
- 1½ tsp dried oregano
- 1½ tsp dried mixed herbs
- 2 tbsps freshly chopped parsley
- Salt and pepper?

For the crumble

- 100g plant butter
- **175g plain flour**
- **80g oats**
- **60g mixed nuts, finely chopped**

- 1 tbsp freshly chopped parsley
- Salt and pepper

Note: Allergens highlighted in bold

Method

1. Place the onion, shallot, garlic, peppers, aubergine and courgettes in a large bowl. Add the olive oil, oregano, mixed herbs, salt and pepper to the vegetables and mix until fully coated.
2. Put the vegetables in a large pie dish and place in the oven for 20-25 minutes, 4D hotAir 190°C with low addedSteam.
3. To make the crumble, rub together the plant butter and flour until you get a breadcrumb consistency. Then mix through the oats, nuts, parsley, salt and pepper.
4. Add the stock pot and tomato purée to the hot water, stir until dissolved. Add the tinned tomatoes, cannellini beans, fresh parsley, tomato stock and caster sugar to the roasted vegetables, stir through. Top the vegetables with the crumble and place in the oven for a further 20-25 minutes.

Tip

You can use a food processor to finely chop the mixed nuts and to mix the plant butter with the flour to a breadcrumb consistency.