

Spicy Vegetable Crumble

Rating



added by [A16AdamWalker](#) to the River Cottage Community
26th February 2009 at 18:02

I found this recipe in a student cookbook, then did a little re-model on it. This is a great recipe to get rid of unwanted vegetables, as well as a spin on a british classic.

Prep time 10-15 minutes

Cook time 45 minutes

Servings Fresh Salad

Ingredients

- Base:
- 2 Garlic Cloves (Chopped)
- 2 Red Chillies (Finely Sliced)
- 1 Onion (Chopped)
- Then either:
- 2 Sliced Courgettes
- 1 Chopped Aubergine
- or half a small Squash (Chopped)
- 1 tin of chopped Tomatoes
- 1 tbsp Chopped Basil

- Topping
- 8 tbsp Plain Flour
- 4 tbsp Butter
- 1 tsp Paprika
- Salt & Pepper

Directions

Pre-heat the oven to 190/ 170 for fan assisted ovens. Start by prepping the veg, then heat some oil in a saucepan and gently fry the onion, garlic and chillies until they start to turn golden. Add the rest of the veg and fry for a few minutes before adding the chopped tomatoes and basil. Let the mixture simmer and leave for 15 minutes stirring occasionally. While the mixtures simmering rub together the flour and butter to make a basic crumble mixture before adding in the Paprika and season well with Salt and Pepper. Once the saucepan mixture is ready put it in an oven proof dish, cover with the crumble mix and leave in the oven for 30 minutes, or until the top is nicely golden brown.