

# Cheesy Leek and Carrot Crumble



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4-6 portions

## INGREDIENTS

100g Onions  
400g Carrots  
30ml Cooking Oil  
250g Leeks  
250g Red Lentils  
10g or 1 Vegetable  
Stock Cube  
800ml Cold Water

## Cheese Crumble

### Topping

20g Butter or  
Margarine  
45g Plain Flour  
½ tsp Mixed Herbs  
50g Grated Cheese

## METHOD

Pre heat the oven to 170°C.

Peel and chop the onions, then peel and largely dice the carrots.

In a pan heat the oil and fry the onions and carrots for 5 minutes.

Slice the leeks, add to the same pan and cook for a further 5-10 minutes until everything is soft.

Add the lentils, stock and water to the same pan.

Bring to a simmer and cook until the lentils are soft, and the sauce has thickened.

While the lentils are cooking make the cheese crumble topping.

### Cheese Crumble Topping

Rub together the butter and plain flour until it resembles breadcrumbs.

Mix in the herbs and grated cheese.

Place the vegetable mixture into a baking dish and sprinkle the cheese crumble topping over the top. Bake in the oven for 20-25 minutes until golden brown on top and bubbling around the outside, then serve.