



Roasted Vegetable Crumble

What to collect

Ingredients	Equipment
3 carrots, finely sliced	oven proof dish
2 bulbs beetroot, quartered	chopping board
2 parsnips, finely sliced	knife
2 turnips, finely sliced	peeler
3 tablespoons olive oil	grater
1 ½ cups fresh breadcrumbs	metric measuring spoons/cups
½ cup parmesan cheese, grated	
1/3 cup parsley, chopped	
2 tablespoons fresh oregano & sage leaves, chopped	
salt/pepper	

What to do

1. Preheat oven to 200C.
2. Peel and cut carrots, beetroot, parsnip and turnips. Place in an ovenproof dish with a drizzle of olive oil and salt/pepper.
3. Roast for 30 minutes or until tender.
4. Mix breadcrumbs, parmesan cheese and herbs with 2 tablespoons of olive oil. Season with salt/pepper.
5. Sprinkle over tender vegetables and bake for another 15-20 minutes or until golden.