

MARLEY SPOON



Pumpkin and Leek Crumble

 30-40min  2 Portions

Although it will be summer here, you'll be transported to a winter wonderland with this comforting pumpkin crumble. Sweet pieces of pumpkin get softened with garlic and leek to produce a silky base and it all gets topped with herbs, almond meal and salty parmesan for a crispy and crunchy topping. We might just have a white Christmas after all!

What we send

- vegetable stock concentrate
- pumpkin
- parsley, 2 garlic cloves, rosemary
- leek
- almond meal ¹⁵
- parmesan ⁷

What you'll require

- butter ⁷
- plain flour ¹
- salt and pepper

Utensils

- 1.5L (6 cup) baking dish

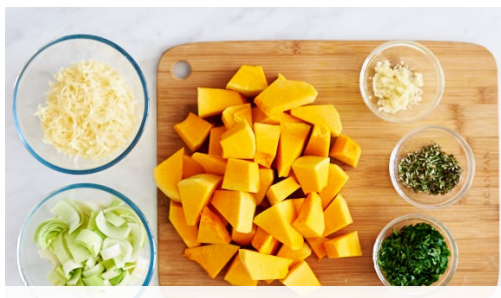
Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Milk (7), Tree Nuts (15).
May contain traces of other allergens.

Nutrition per serving

Energy 625.0kcal, Fat 31.8g, Proteins 27.6g, Carbs 52.7g



1. Prepare ingredients

Preheat the oven to 200C. Cut the **pumpkin** into 2-3cm chunks. Trim the **leek** and cut off dark green part. Cut in half lengthwise then cut into 2cm slices. Finely chop the **garlic**. Finely grate the **parmesan**. Remove the **rosemary** leaves from the woody stalk and finely chop. Pick the **parsley** leaves (discard stems) and finely chop.



4. Prepare herbs

Cut 50g **cold butter** into small pieces. Combine 75g (½ cup) **plain flour** with the **almond meal**, **parmesan** and **herbs** in a bowl. Season with **salt and pepper**. Using your fingertips, rub the butter into the dry mixture until it resembles coarse breadcrumbs.



2. Prepare stock

Stir 250ml (1 cup) **water** in a jug with the **vegetable stock concentrate** to combine.



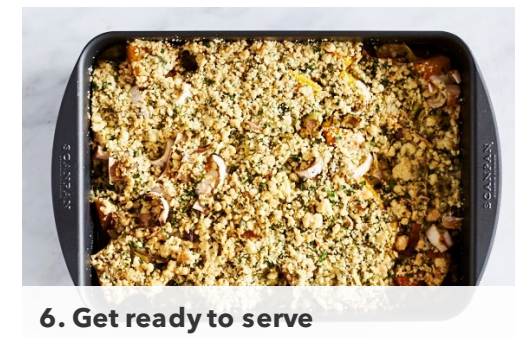
5. Roast crumble

Carefully remove the baking dish from the oven then scatter over the **crumble mixture** and return to the oven for a further 20 mins or until golden and cooked.



3. Cook vegetables

Place the **pumpkin**, **leek**, **garlic** and **stock** in a 1 L (4 cups) baking dish. Season with **salt and pepper** and combine. Bake for 10 mins or until starting to soften.



6. Get ready to serve

Remove **crumble** from the oven and set aside to cool for 5 mins before serving.