

### Cauliflower and Tomato Crumble

1 head of cauliflower, broken into florets  
4 tomatoes, sliced or a can of chopped tomatoes  
1 tsp fresh thyme leaves or ½ tsp dried  
Salt and pepper  
25 g butter

100g plain flour  
50g rolled oats  
50g cheddar cheese, grated  
Salt and pepper  
100g butter

Pre-heat oven to 200°C

Steam the cauliflower until almost tender. Pack tightly in a lightly buttered, heatproof dish. Cover with tomato slices or a can of chopped tomatoes. Sprinkle with thyme leaves, salt and pepper, then dot with butter.

To make the crumble, mix the flour, oats, grated cheese, salt and pepper together in a bowl. Melt the butter and stir enough of it into the mixture with a palette knife to make a crumbly mixture. Cool slightly then scatter over the vegetables in a thick layer. Bake for about 30 minutes until the crumble is golden brown and crisp.