

Butternut Squash & Cherry Tomato Crumble



Serves 4 **Prep 20 mins**

Cooking 1h

Easy

Ingredients

1 tbsp olive oil
1 onion or shallot, finely chopped
3/4 small butternut squash, peeled, deseeded and cut into bite-sized pieces
400g can cherry tomatoes
100g mascarpone
80g spinach

For the crumble

150g plain flour
80g cold butter, cut into cubes
30g parmesan or vegetarian alternative, grated
30g cheddar, grated
30g walnuts, chopped
few thyme sprigs, leaves picked

1. Heat the oven to 200C/180C fan/ gas 6. Parboil the squash pieces for 5 mins or cover with a tbsp of oil and roast in the oven for 15 mins.
2. Heat the oil in a large frying pan over a medium-low heat and fry the onion until softened but not coloured, about 5 mins. Tip in the squash. Cook for another 10 mins until the squash has completely softened, then stir in the tomatoes, mascarpone and spinach. Season well and cook for a few minutes more to warm everything through, then tip into a medium baking dish (ours was 22 x 22cm).
3. For the crumble, rub the flour and butter together or blitz in a food processor to a breadcrumb-like consistency. Stir in the cheese, walnuts and thyme, and season. Scatter the crumble over the squash filling, being careful not to pack it down. Bake for 30-40 mins until the squash is tender and the crumble is golden.