



# Ratatouille Potato Crumble

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 4:

1 sweet potato, chopped and sliced 1 small aubergine, diced  
1 yellow pepper, chopped 1 small courgette, diced 8 cherry tomatoes, halved 1 red onion, chopped  
2 tbsp tomato puree 100ml hot veggie stock 2 garlic cloves, grated 1 tsp rosemary 1 tsp basil  
200g breadcrumbs 200g grated cheese

## Instructions

- 1) Preheat the oven to 200 degrees C.
  - 2) Lightly boil the sweet potato for about 10 minutes, then transfer to a baking tray and stick in the oven.
  - 3) Meanwhile, fry the onion and garlic, followed by the aubergine, courgette, pepper and tomatoes. Add the puree, stock and herbs, then part-cover and leave to simmer for about 15 minutes.
  - 4) Pour the veg into a casserole dish, then transfer the part-roasted sweet potatoes on top.
  - 5) Mix the breadcrumbs and cheese, then sprinkle over the top of the dish.
  - 6) Return to the oven for 30-40 minutes.
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