



## LEEK & BUTTER BEAN CRUMBLE

*Preparation Time 10 minutes / Cooking Time 45 minutes / Preheat to 180 degrees / Serves 4*  
An easy recipe for a wholesome and delicious main dish, using Original Creamy Sheese and Mature Cheddar Style Sheese, that will warm your family on these stormy nights!

### Ingredients

For the leek base -

- 1 tablespoon olive oil
- 2 large leeks, sliced
- 2 cloves garlic, crushed
- 1 vegetable stock cube + 100ml boiling water
- 2 teaspoons mixed herbs
- 1 x tub Bute Island Creamy Sheese
- 50ml dairy-free milk
- 1 tablespoon cornflour
- 2 large handfuls spinach
- 1 x can butter beans, drained



For the Sheese crumble -

- 100g flour of choice
- 50g oats
- 20g sunflower seeds
- 1 teaspoon mixed herbs
- 75g dairy-free spread
- 75g Bute Island Mature Cheddar Style Sheese

### Cooking Method

1. Preheat the oven to 180 C.
2. Heat the oil in a large pan, then add the leeks and garlic and cook for 10 minutes.
3. Dissolve the stock cube in the water then add to the pan with the herbs and simmer for 10 minutes. Add in the Creamy Sheese, milk and cornflour and continue stirring until thickened.
4. Stir in the spinach leaves and butter beans and heat through, then remove from the heat and tip into an ovenproof dish.
5. Mix together the flour, oats, sunflower seeds and herbs in a bowl. Rub in the spread with your fingertips to form a crumble mixture. Scatter this over the butter bean mix to cover then sprinkle over the grated Sheese.
6. Bake for 20-25 minutes until golden and bubbling - then serve!