



Sweet Potato Crumble

Ingredients

30g butter, melted
1/4 cup light sour cream
1 tbs parsley, chopped
3 spring onions, chopped
1kg sweet potatoes, peeled and diced - small
pepper (for seasoning)
1 tbs olive oil
1 garlic clove, crushed
¼ cup pepitas
½ cup tasty cheese
½ cup of parmesan
3 Tbs fresh breadcrumbs
1 pinch salt (to taste)

Method:

Preheat the oven to 200oC. Grease a medium baking tray with the melted butter.

Dice the sweet potato and cook in a greased baking tray for 25 minutes.

Slice the spring onions, crush the garlic cloves and mix with the oil, salt, pepitas and parsley and the cheese. Mix in the bread crumbs remembering to reserve some for Gluten Free.

Remove the potatoes from the oven and spread the pepita cheese mix on top.

Bake for a further 35 minutes, checking the gratin is browning and when the potatoes feel soft remove and let cool for 10 mins. Sprinkle with more parsley and spoon on sour cream.