

Savoury Crumble

For 2 people

Ingredients

- 1 onion sauce mix
- 1/2 pint milk
- 200g tinned chopped pork and ham
- 1 hard boiled egg
- 1 small tin peas
- 50g breadcrumbs
- 25g suet

Method

1. Turn on oven to 180°C.
2. Make the onion sauce following the instructions on the packet.



3. Cut the chopped pork and ham into cubes.



4. Add to the saucepan.



5. Cut the egg into quarters.



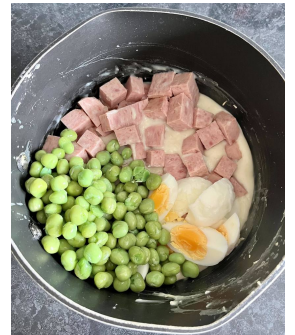
6. Add to the saucepan.



7. Drain the tinned peas.



8. Add to the saucepan.



9. Mix well.



10. Put in an ovenproof dish.



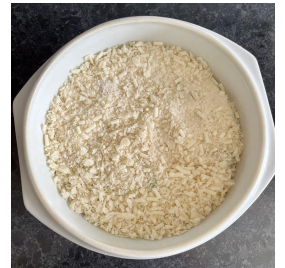
11. Put the breadcrumbs in a mixing bowl.

12. Add the suet.

13. Mix well.



14. Put on top of the mixture in the ovenproof dish.



15. Bake in the oven for 30 minutes.



Enjoy!