



Crispy Savory "Streusel" Crust

By Erin Fletter

Prep Time 10 / **Cook Time** / **Serves** 4 - 6

Fun-Da-Mentals Kitchen Skills

grate: to reduce food, like a carrot, to very small shreds or pieces of the same size by rubbing it on a tool with an outside surface that has holes with cutting edges (a grater).

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

mince: to chop into teeny tiny pieces.

mix: to thoroughly combine two or more ingredients until uniform in texture.

sprinkle: to scatter small drops or particles of an ingredient evenly or randomly over food.

Equipment

- Cutting board + kid-safe knife
- Grater
- Medium mixing bowl
- Dry measuring cups
- Measuring spoons

Ingredients

Crispy Savory "Streusel" Crust

- 1/2 C mixed raw veggies (broccoli, cauliflower, carrot, tomatoes, small sweet potato, etc.)
- 1/4 C Italian or panko breadcrumbs **** (for GLUTEN ALLERGY sub gluten-free breadcrumbs)****
- 1/4 C all-purpose flour **** (for GLUTEN ALLERGY sub gluten-free flour)****
- 2 T butter **** (for DAIRY ALLERGY sub olive oil)****

□ 1 pinch salt

Food Allergen Substitutions

Crispy Savory "Streusel" Crust

Gluten/Wheat: Substitute gluten-free flour for all-purpose flour and gluten-free breadcrumbs for panko breadcrumbs in Streusel Crust.

Dairy: Substitute olive oil for butter in Streusel Crust.

Instructions

Crispy Savory "Streusel" Crust

mince + mix + sprinkle

Mince or grate **1/2 cup mixed veggies** In a mixing bowl, add minced veggies, **1/4 cup Italian breadcrumbs, 1/4 cup flour, 2 tablespoon butter,** and **1 pinch of salt.** Mix with hands until a crumbly texture forms. Sprinkle evenly over mac and cheese or other casserole just before baking.