The Everyday Table

Simple recipes for a well-used kitchen

PREPARE COOK SHARE

Lemon Chickpea Traybake

Serves 4

Ingredients

- 2 cans chickpeas
- 2 lemons
- 3 tbsp olive oil
- seasonal vegetables
- salt and pepper

Method

Toss everything with oil and seasoning. Roast at 200°C for 30–35 minutes, turning once. Finish with lemon zest.

Kitchen note: Add fresh herbs just before serving.

Apple Oat Crumble

Serves 6

Ingredients

- 5 cooking apples
- 100 g rolled oats
- 80 g flour
- 70 g butter
- 60 g brown sugar

Method

Slice apples into a baking dish. Rub butter into flour and oats, stir in sugar, and scatter over the fruit. Bake at 180°C for 40 minutes.

Kitchen note: Serve warm with yoghurt or custard.