Colorful Vegetable Skewers with Halloumi and a Garlic Dip

30–40 Min

Preparation

1. Peel the onions and cut into large pieces. If required, wash or clean the other vegetables and cut into bite-sized pieces. Dice the halloumi.
2. Make a marinade by combining the olive oil and the Kotányi Grilled Vegetables mix and use to marinate the vegetables, then place on skewers.
3. To make the garlic dip: Mix all the ingredients well.
4. Grill the vegetable skewers for around 8–10 minutes on all sides, season to taste with salt and pepper and serve with the garlic dip.

Ingredients 3 Portions

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2 piece	Red onions
2 piece	Bell peppers, mix of colors
1 piece	Zucchini
1 piece	Eggplant
100 g	Mushrooms
200 g	Cherry tomatoes
1 piece	Halloumi
4 tbsp.	Olive oil
2 tsp.	Grill Vegetables Seasoning Mix
16 piece	Skewers

For the garlic dip

200 g	Sour cream
100 g	Mayonnaise
1 tsp.	Garlic Granules
1 tsp.	Oregano, Crushed
	Sea Salt, Coarse
	Pepper Black, Ground