

Baked Potatoes with Couscous and Red Cabbage

40–50 Min

Ingredients 4 Portions

= Kotányi Produkte

4 piece	Potatoes
2 tbsp.	Olive oil

For the red cabbage

150 g	Red cabbage
1 piece	Onion
2 tbsp.	Pomegranate vinegar
2 tbsp.	Olive oil

For the couscous

2 piece	Red bell pepper
1 tbsp.	Olive oil
1 tbsp.	Pomegranate vinegar
125 g	Couscous
1	Handful of arugula
4 tsp.	Paprika Special Sweet
1 tsp.	Greek Herbs

For the yogurt

120 g	Greek yogurt
5 tsp.	Greek Herbs

Preparation

1. Rub the potatoes with oil and cook in a preheated oven for around 30–50 minutes (depending on how big they are) at 220 °C (428 °F).
2. Meanwhile, slice the red cabbage and onion into fine strips. Marinate with 2 tbsp. of vinegar and 2 tbsp. of oil and put to one side.
3. Cook the couscous according to the instructions on the packaging and allow to cool. To make the tomato and red bell pepper puree: Roughly chop the vegetables and fry them in olive oil. Add the paprika, fry briefly, then use 1 tbsp. of vinegar and 5 tbsp. of water to deglaze the pan. Cook for 1–2 minutes with the lid on, add more water if needed, then blend until smooth.
4. Mix the couscous with the tomato and red bell pepper puree and season with Kotányi Greek Herbs. Finely chop freshly plucked mint leaves and mix with the couscous. To make the herb yogurt: Combine the relevant ingredients and put to one side.
5. To serve, cut the potatoes lengthways and slightly loosen the flesh. Fill with red cabbage, couscous, and quartered tomatoes. Garnish with the herb yogurt and enjoy.