



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

🔥 = Kotányi Produkte

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

