



# 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 |

