

Couscous Vegetable Pan

15–20 Min

Preparation

1. In the first step, cut the carrot into slices and the spring onions into rings. Then cut the zucchini into slices and quarter them.
2. Heat the olive oil in a pan and sauté the vegetables.
3. Now season the vegetables with the Kotányi Quick & Easy spice mix and continue roasting them briefly. Add the tomatoes and let it cook for a while.
4. Stir the couscous into the vegetable mix so that it is covered with liquid and let it swell for about 5 minutes on the switched off stovetop.
5. Finally, crumble the feta over the couscous as a topping.

Ingredients 2 Portions

= Kotányi Produkte

150 g	Couscous
1 pc.	Zucchini, small
1 pc.	Carrot
2 pcs.	Spring onions
100 g	Feta
1 can	Tomatoes, diced (400g)
2 tbsp.	Olive oil
2 tbsp.	Archive: Couscous Vegetable Pan