



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.	♦ Couscous Vegetable Pan

