



# 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 |

