



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

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|---------|--------------------------|
| 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 |

