



Tasty Gnocchi with Halloumi and Vegetables

🕒 20–30 Min 

Preparation

- 1 Cook the gnocchi according to the instructions on the packaging and then rinse with cold water.
- 2 Finely dice the vegetables and put to one side.
- 3 Dice the halloumi and season with the Grilled Cheese seasoning salt.
- 4 Heat the butter in a pan and fry the vegetables on all sides.
- 5 Add the halloumi and gnocchi to the vegetables and fry until the vegetables are cooked and the halloumi and gnocchi are golden brown.
- 6 Season to taste with sea salt and ground pepper and enjoy.

Ingredients 3 Portions

♦ = Kotányi Produkte

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|---------|-----------------------|
| 500 g | Ready-made gnocchi |
| 1 | Tomato, large |
| 1 | Bell peppers |
| 1 | Zucchini |
| 2 | Carrots |
| 2 | Scallions |
| 1 tbsp. | Butter |
| 1 pkg. | Halloumi |
| 1 tbsp. | ♦ |
| 1 pinch | ♦ Sea Salt, Coarse |
| 1 pinch | ♦ Pepper Black, Whole |

