

Tasty Gnocchi with Halloumi and Vegetables

20–30 Min

Ingredients 3 Portions

= Kotányi Produkte

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

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.