



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

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

