

## Vegetables with Feta Cheese



**eikon® e1s**

**02:00**

This recipe is available for:

- eikon® e3
- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)
- eikon® e4
- eikon® e4s
- eikon® e1s

Accessories:

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- 260 °C
- Chilled 4°C
- 1 Portion
- From Raw

Stage 1

- 01:30
- 100 %
- 100 %

Stage 2

- 00:30
- 100 %
- 0 %

R  
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### Ingredients

- 150 g Feta Cheese
- 40 g Red Pepper
- 40 g Yellow Pepper
- 40 g Red Onions
- 40 g Courgette / Zucchini
- 40 g Cherry Tomatoes
- 10 ml Olive Oil
- 1 pinch Salt & Pepper
- 5 g Garlic chopped
- 6 g Basil, Thyme and Parsley chopped

### 1. Food Preparation

Dice the vegetables in equal cubes and mix it with the oil, salt, pepper, garlic, basil and thyme. Fill the mixture into the bowl and put the cheese on top.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the bowl and serve. Sprinkle the parsley over the cheese.