

Courgettes au gratin with protinella



> 30 min.



Simple



Vegetarian



Zubereitung

1. Preheat the oven to 180 degrees. Sprinkle the courgettes with salt, pepper and oregano, rub with a pressed clove of garlic and drizzle with olive oil. Place in the oven with the inside facing upwards and bake for 20-25 minutes.
2. Remove the courgettes from the oven and alternate with the tomatoes and GOLDSTEIG Protinella. Sprinkle with salt, pepper and dried oregano and bake for a further 12-13 minutes.

Zutaten

Serves 1 person:

- 1 medium courgette, halved and seeds removed
- 1 tomato
- 1 packet of GOLDSTEIG Protinella Ball
- 1 clove of garlic
- dried oregano
- salt, pepper, olive oil

