



414-443-1414

www.michaelfeker.com

From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

Fekerized Pasta Salad

Serves 8 to 10

Ingredients for Pasta Salad

- 2 lbs of IL MITO's Wild Mushroom Raviolini (or your favorite pasta cooked all the way, not al dente)
- 1 red onion diced
- 1 bunch of Broccoli blanched and cut in florets
- 3 carrots peeled and diced
- 4 stalks celery diced
- 1 yellow pepper
- 1 red pepper
- 2 cloves garlic chopped
- 2 tablespoons olive oil
- More olive oil for finishing

Directions for Pasta Salad

1. Bring 3 quarts of water to a boil. Add enough salt to taste, and cook your penne well.
2. Meanwhile, heat oil in a large pan on medium heat sauté the onion, carrot, and celery until soft.
3. Add the peppers and continue cooking.
4. Add the garlic and reduce the heat to low.
5. Add the broccoli and toss everything together.
6. Toss the vegetables together with the warm pasta, dressing (recipe follows) 1 cup grated Parmesan.
7. Cover and cool for an hour before serving. Garnish with chopped parsley and extra virgin olive oil if desired.

Ingredients for Dressing

- 1/2 Cup Mayonnaise
- 1/2 cup mustard
- 1/4 Cup White Balsamic
- Zest of 2 lemons
- 1/4 cup of lemon juice
- 1 tablespoon Roasted Garlic
- 1/2 Cup Extra Virgin Olive Oil
- Salt and white pepper to taste

Directions for Dressing

1. In a bowl combine the first 6 dressing ingredients.
2. In a slow and steady stream add the olive oil, whisking constantly, until a smooth consistency is reached.
3. Season with salt and white pepper to taste.

Chef's Note: You want to add the dressing to the pasta while the pasta is still warm.