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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

## CHEF FEKER'S AVOCADO SALAD WITH TOMATOES AND FRESH HERBS

### Ingredients

- 3-4 fresh large tomatoes, sliced
- 1/2 red onion, sliced paper thin and soaked in water
- 2 avocados, peeled and cut into half moon shapes
- 3 ears fresh sweet corn kernels cut from cob and separated
- 1/4 cup chopped fresh parsley
- 2 garlic cloves, minced
- 2 teaspoons fresh oregano, chopped
- 2 Tablespoons fresh basil chopped
- 1 Tablespoon Dijon mustard
- 1/4 Cup Red wine vinegar
- 3/4 Cup Extra virgin olive oil (the best quality)
- Sea Salt
- Freshly ground black pepper

### Directions

1. Place a layer of sliced tomatoes and avocados on a plate, alternating the avocado and tomatoes.
2. Strain the water out of the onions and arrange over the tomatoes.
3. Sprinkle corn over the salad.
4. Season the salad with salt and black pepper.
5. Meanwhile, in a stainless steel bowl, whisk the mustard with the chopped garlic, oregano, basil and half of the parsley. Season the dressing with salt and pepper.
6. Drizzle the dressing over the salad. Garnish with the remaining parsley and serve immediately.

*Chef's Note: Remaining dressing may be stored in the refrigerator for up to a week.*