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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

## Chef Feker's Chicken and Broccoli Italian Omelet

### ingredients

- 8 oz chicken breast cut in 1/8 inch strips
- 1 clove garlic chopped
- 2/3 cup diced onion
- 1 cup broccoli florets
- 1/2 cup sliced mushrooms
- 1 oz extra virgin olive oil
- 1-1/2 tsp salt
- 1/8 tsp white pepper
- 3 eggs
- 2 tbsp butter
- 2 oz cup heavy cream
- 2 oz fontina cheese
- Fresh Parsley chopped for garnish

### directions

1. Melt butter and olive oil in a large skillet over medium-high heat. Add chicken and cook until lightly golden.
2. Add onion, garlic, mushrooms and broccoli. Sauté until mushrooms have released their juices, and broccoli is tender, approximately 4 minutes.
3. Meanwhile, beat eggs with salt, pepper and cream.
4. Pour in the egg mixture in the pan and combine with the vegetables.
5. When the eggs begin to set around the edges, gently push the edges to the center of the pan and allow the uncooked eggs to take the place of the cooked.
6. Sprinkle the cheese over the surface of the eggs, fold over, turn heat off, cover and allow to rest for 1 minute.
7. Serve with some crusty rosemary ciabatta or join me at IL MITO for Sunday Brunch.