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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

CHEF MICHAEL FEKER OF IL MITO PRESENTS

5 in 15 Chicken with Tomato, Fresh Basil and Feta

Serves 4

Ingredients

- 4, 6-ounce chicken breast (organic preferred)
- 1 cup of fresh tomatoes, diced
- 1 clove of garlic, chopped fine
- 16 kalamata olives, pitted and halved
- 3 tablespoon of balsamic vinegar
- 3 tablespoon of olive oil
- 4 tablespoon of crumbled feta cheese
- 1/2 cup of fresh Basil, shredded
- Salt and pepper to taste
- AP flour for dredging

Directions

1. Season each chicken breast with salt and pepper, then dredge them in flour and shake the excess off.
2. Meanwhile, heat a medium to large pan on medium heat and add olive oil after 1 minute of heating.
3. Place chicken in the pan and increase temperature to medium/ high, cook on each side for 3 minutes.
4. While chicken is cooking combine balsamic, tomatoes, olives, basil and garlic in a bowl.
5. Add to the pan and cook for another minute and serve over mashed potatoes or pasta as we do for lunch at IL MITO.