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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S BROCCOLINI AND ROASTED GARLIC SAUCE

Serves 4

Ingredients

- 10 cloves roasted garlic pureed
- 2 onions sliced thin
- 2 tablespoons olive oil
- 1 bunch of broccolini tough stems removed
- 1 clove garlic sliced
- ½ cup white wine
- 12 oz of heavy whipping cream
- 2 tomatoes roasted, peeled, and cut in quarters
- ¼ cup chopped Italian parsley
- Salt and white pepper
- 1 cup grated parmesan cheese

Directions

1. Add 1/2 the olive oil to a large pan, over medium heat, cook the onions until lightly caramelized.
2. Remove the onions from the pan and set aside.
3. Increase the heat to high and add the remaining olive oil and add the broccolini. After 1 minute add the sliced garlic and cook until golden brown.
4. Return the onions to the pan. Deglaze the pan with the white wine and let it reduce by half.
5. Add the roasted garlic, tomatoes, parsley and cream. Add the IL Mito lemon scented meatballs and cook over low heat until the meatballs are warm through.
6. Toss the meatballs and sauce with the Chef Feker's gnocchi or your pasta of choice, parmesan, and extra virgin olive oil.