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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

## IL MITO'S CHOPPED SALAD

serves 4

or 2 entrée size

### Ingredients

- 2 6-oz chicken breasts butterflied and pounded thin/ grilled and cut into strips (organic preferred)
- 1 head of romaine heart, cored and sliced thin
- 1/2 small head of red cabbage leaves sliced in thin strips
- 1 pound spinach sliced thin
- 1/2 small red onion sliced fine and covered with water
- 4 oz. aged provolone sliced thin and then cut into strips
- 4 oz. salami imported Genoa cut thin and then cut into strips
- 4 oz. oil marinated sun-dried tomatoes sliced thin
- 2 oz. black Moroccan olives pitted and rough chopped
- 4 oz. grated freshly grated parmesan

### Dressing:

- 1 teaspoon of finely chopped fresh oregano
- 1 teaspoon of finely chopped rosemary
- 4 oz. extra virgin olive oil
- 1/2 teaspoon chili flakes
- 1 oz. white balsamic
- 1 oz. lemon juice
- 1 teaspoon of mustard
- 1 teaspoon of mayonnaise
- Salt and white pepper to taste

### Directions for dressing

1. Mix all dressing ingredients in a bowl and whisk well until incorporated and set aside
2. Remove onion from water spin or pad dry.
3. Mix all salad ingredients together in large bowl drizzle with dressing and gently toss until all ingredients are covered but not soaked with dressing. Place on a platter and enjoy.  
Suggested wine is a good Riesling that is not overly sweet.