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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S FETTUCCINE TOSSED WITH ORGANIC CHICKEN, FRESH ARUGULA AND BELL PEPPERS IN AN ORIENTAL CREAM REDUCTION

Serves # 4-6

Ingredients

- 1 pound of Fettuccine
- 12 oz chicken breast cut in thin strips
- 2 oz chopped cilantro
- 4 oz chopped green onions
- 1 tablespoon of grated fresh ginger
- 1 teaspoon of chopped Jalapeño
- ½ teaspoon of seracha (or your favorite chili sauce)
- 1 teaspoon of all spice
- sea salt and white pepper to taste
- 4 oz. white wine
- 2 oz. low sodium soy sauce
- ½ cup of cream
- ½ cup lemon grass infused chicken broth
- 2 oz. extra virgin olive oil

Directions

1. Bring a large pot of water to a boil. Once boiling season with Salt to taste and cook your pasta according to the package instructions
2. Meanwhile heat a large sauté pan on medium high and toast the allspice for 1 minute in the dry pan.
3. Add the olive oil to the pan; add the jalapeno, garlic, ginger, Saracha, soy sauce, white wine and cook down for 1 minute. Increase heat to high.
4. Add bell peppers and sauté for another minute
5. Add the chicken broth and cook down by half
6. Add chicken, cilantro, green onions and the cream and reduce until the cream coats the back of a spoon.
7. Strain pasta, toss with the arugula and the sauce and serve.
8. PS: serve with a great Riesling.