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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

## IL MITO'S INSALATA SICILIANO

### Ingredients

- 1 head Boston lettuce, trimmed, washed, and dried
- 1 large zucchini seeded and sliced in half moon
- 1 large summer squash seeded and sliced in half moon
- 1 red bell pepper cored, seeded and sliced in half moon
- 1 yellow bell pepper cored, seeded and sliced in half moon
- 1 tomato diced
- 1/2 cup f Moroccan olives seeded and sliced
- 1/4 cup golden raisins
- Sea salt and fresh black pepper to taste
- 1/4 cup pine nuts

### For the Dressing

- 2 tablespoons minced fresh Italian Parsley
- 1 teaspoon honey
- 1 lemon, juiced and zested
- 1 tablespoon of Dijon mustard
- 2 oz extra virgin olive oil
- 1/2 oz white balsamic

### Directions

1. Mix all vegetables, the olive the raisins and sprinkle with salt and set aside.
2. Meanwhile Place the pine nuts in a non-stick pan and toast to a golden brown.
3. Whisk together the olive oil, the mustard, the balsamic, parsley, honey, and lemon the juice & zest in a large bowl and season generously with pepper. Strain vegetables and mix with dressing and place on the leaf of the lettuce.
4. When ready to serve, sprinkle pine nuts on the salad.