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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S MOROCCAN MARINATED BONELESS PORK CHOP PANINI

Ingredients for the Pork Chop & Marinade

- 2 boneless pork chops
- 1 teaspoon turmeric
- 1 teaspoon coriander
- 1 teaspoon ground cumin seed
- 1 teaspoon sweet paprika
- 1 teaspoon ground fennel
- 1 teaspoon ground mustard seed
- 2 cloves chopped garlic
- 1/2 cup olive oil

Directions

1. Lightly toast first 6 ingredients.
2. When the spices are toasted and fragrant, combine them with the oil and garlic.
3. Marinate the pork chops in this mixture overnight.
4. The next day grill the pork chops until done and allow to rest. Meanwhile, prepare your Panini.

Ingredients for the Panini

- 2 pieces ciabatta cut in half
- 1 large tomato cut in rounds
- 1/2 red onion thinly sliced
- 2 oz of mixed greens or your favorite lettuce
- 1 oz basil mayonnaise
- 1 oz whole grain mustard
- Extra Virgin Olive Oil
- Balsamic Vinegar
- Salt and black pepper

Directions

1. On a Panini press, lightly toast the cut side of the ciabatta bread.
2. Spread mayonnaise on the top half of the bread, and mustard on the bottom half.
3. Place one pork chop on each panini and top with red onion and tomato.
4. Toss the mixed greens with salt pepper, olive oil, and vinegar.
5. Top each Panini with mixed greens and the top half of the bread.
6. Return the Panini to the press and cook until toasted on the outside.