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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

## IL MITO'S ARUGULA SALAD WITH STRAWBERRIES AND FETA CHEESE

Serves 4

### Ingredients

- 1/2 cup pine nuts
- 4 cups baby arugula,
- 2 cups sliced strawberries, (about 10 ounces)
- 1 cup large diced watermelon
- 1 tablespoon fresh mint shredded
- 2 ounces Feta cheese crumbled into small pieces (1/2 cup)
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon salt
- 1 tablespoons white balsamic vinegar
- 2 tablespoons extra-virgin olive oil

### Directions

1. Toast pine nuts in a small, dry skillet over medium-low heat, stirring frequently, until lightly browned and aromatic, 3 to 5 minutes. Let cool for 5 minutes.
2. In a stainless steel bowl toss watermelon, strawberries, Feta cheese, mint, pepper and salt. Toss with vinegar and oil. Arrange in the center of you're plate. In the same bowl season the arugula and toss with remaining dressing, and a pinch of salt. Arrange the arugula around the fruit. Top with toasted pine nuts and serve.