

# Easy Baked Trout

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*Dinner is prepped in minutes when you make this recipe; in the oven and out before you know it.*

## Ingredients:

1 large (8- to 12-ounce) whole trout, boned  
2 tablespoons melted butter, divided  
4 slices lemon  
2 tablespoons lemon pepper seasoning, divided

## Directions:

- 1) Preheat oven to 350°F. Line a large baking sheet with lightly greased aluminum foil.
- 2) Open split trout; brush 1 tablespoon butter inside the cavity. Place 2 slices lemon inside trout; add 1 tablespoon lemon pepper. Close trout; spread remaining 1 tablespoon butter on top. Place 2 remaining slices lemon on top of butter; sprinkle with remaining 1 tablespoon lemon pepper.
- 3) Place trout on prepared baking sheet. Bake until trout flakes easily, about 15 minutes. Serve warm.