

# Smoked Trout Pizza

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*We can't understand why smoked trout isn't a common ingredient at every pizza restaurant—its flavor is amazing on pizza!*

## Ingredients:

1 (12-inch) prepared pizza crust  
4 ounces cream cheese, softened  
1 tablespoon prepared horseradish or spicy mustard  
1 tablespoon fresh lemon juice  
½ cup chopped smoked trout  
¼ cup finely sliced red onion  
1 ½ cups shredded mozzarella cheese

## Directions:

- 1) Preheat oven to 375°F. Place pizza crust on a pizza pan.
- 2) Blend cream cheese, horseradish, and lemon juice together in a medium bowl. Spread evenly over surface of the pizza crust, leaving a ½-inc border from the edges.
- 3) Evenly arrange trout and onion over surface of cream cheese; top with cheese.
- 4) Bake until cheese is melted and edges are golden, about 10 to 12 minutes. Slice and serve.