

Stuffed Trout

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Serve this savory, cheesy trout dish with an olive salad and glass of red wine for a simply elegant dinner.

Ingredients:

2 pounds whole trout, cleaned
Sea salt and black pepper, to taste
½ cup sliced mushrooms
¼ cup chopped green onion
2 tablespoons grated Parmesan cheese
2 tablespoons olive oil

Directions:

- 1) Preheat broiler. Lightly grease a broiler pan.
- 2) Season trout on all sides with salt and pepper.
- 3) Combine mushrooms, green onion, cheese, and oil in a medium bowl; mix well. Spoon mixture into the cavity of each trout; close trout with skewers to secure.
- 4) Place trout on prepared pan; broil until golden on each side, turning once, about 8 to 10 minutes total.