



Servings 2

Prep Time 5 min

Cooking Time 15 min

Baked Lake Trout with Olives



Ingredients

2 portions of lake trout
Freshly cracked pepper
Kosher salt
3 tbsp. olive oil
1 small-medium lemon, zested and juiced
1 tsp. cumin
¼ tsp. sweet paprika
¼ tsp. red pepper flakes, or to taste
2 cloves garlic, minced
¼ tsp. onion powder
1 tbsp. chopped parsley
Handful of Castelvetrano olives, or similar
Minced chives for garnish
Lemon wedges

Directions

Step 1

Preheat oven to 400 degrees Fahrenheit. In a baking dish, combine olive oil, lemon zest and juice, cumin, sweet paprika, red pepper flakes, garlic, onion powder and parsley.

Step 2

Season lake trout with salt and freshly cracked pepper. Then coat each piece in the marinade and lay skin side down in the baking dish. Tear olives in half and scatter over the fish.

Step 3

Bake for about 15 minutes on the middle rack, or until internal temp reaches 140 degrees. Then, garnish with freshly minced chives. Serve immediately with lemon wedges.

