



Servings 4

Prep Time 20 min

Cooking Time 10 min

Lake Trout Burritos



Ingredients

For the Rice

1 cup basmati or long-grain rice

½ teaspoon kosher salt

½ teaspoon annatto powder (optional, for color)

1 tablespoon chopped cilantro stems

1 ½ cups water

For the Fish

1 lb boneless, skinless lake trout fillets

1-2 tablespoons *Harvesting Nature's Fish Spice Blend* OR 2 teaspoons Smoked paprika

1 ½ teaspoons Cumin powder

1 teaspoon Garlic powder

1 teaspoon Kosher salt

½ teaspoon Black pepper

2 teaspoons cooking oil or fat

For the Toppings

2 cups shredded cabbage

½ tomato, chopped

1 jalapeño, chopped

Kosher salt

2 limes

2 avocados, smashed

2 tablespoons chopped cilantro

½ cup sour cream

4 large wheat tortillas





Servings 4

Prep Time 20 min

Cooking Time 10 min

Lake Trout Burritos



Directions

Step 1

Rinse the rice under running water until water runs mostly clear. Add the rice to a pot along with the salt, annatto powder, and cilantro stems. Add the water and bring to a boil. Reduce the heat to low and cover the pot. Cook for 20 minutes without disturbing or uncovering the pot.

Let it stand off the heat for 5-10 minutes before uncovering the pot. Fluff the rice with a fork (you'll probably end up with extra rice).

Step 2

Cut the trout into pieces that will easily fit inside a burrito. Season generously with the Fish Spice Blend, or with the cumin, paprika, garlic powder, salt, and pepper.

Step 3

Heat the oil or fat in a skillet over medium-high heat. Add the seasoned fish and cook on both sides until just cooked through, about 5 minutes or so.

Step 4

Add the cabbage, tomato, and jalapeño to a bowl. Add a pinch of salt and the juice from half a lime. Toss and let sit for 5 minutes or so.

Step 5

In a separate bowl, smash the avocado and mix with a small pinch of salt and the juice from the other half of the lime.

In another small bowl, mix the juice of one lime and the sour cream.

Step 6

Lay out the 4 tortillas. Top with rice, then the avocado, then the marinated vegetables, then the sauce, and then the fish. Sprinkle with chopped cilantro. Roll into burritos by folding the sides in first, then rolling from the side facing you to the far side.

Step 7

Heat the skillet back up over medium heat and add the rolled burritos, seam-side down.

Cook for 2-3 minutes, or until that side is golden and the seam has sealed. Flip and cook for 1 more minute.

Serve immediately. Enjoy!

