

Herb-Stuffed Whole Trout with Lemon





Instructions

1. Preheat oven to 400°F. Line a baking sheet with foil or parchment paper.
2. Pat trout dry and season inside and out with salt and pepper.
3. Stuff each trout with lemon slices and herbs.
4. Drizzle olive oil over the top.
5. Roast for 15–18 minutes, or until the fish flakes easily with a fork.

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