

INGREDIENT LIST:

Serving Size: 1
Yield: 8 oz. portion
10 minutes

- 8 oz. Rainbow Trout Fillet, Butterflied
- 8 oz. SeaSational Crab Dip (Available in the Euclid Fish Market)
- 3/4 cup Panko Bread Crumbs
- 1/2 tsp. Old Bay Seasoning

CRAB BROILED TROUT

DIRECTIONS:



1. Mix SeaSational Crab Dip and bread crumbs in a small mixing bowl. Let sit for 3 minutes.
2. Open up the butterflied trout and season with Old Bay.
3. Spread the crab mixture evenly on the opened trout fillet.
4. Place under the broiler for 5 minutes, or until cooked all the way through.

Optional: Drizzle with olive oil and sprinkle with parsley for additional flavor, color and a beautiful plate presentation.