Pecan Crusted Trout

Ingredients

- 4 trout fillets
- 1 cup lightly toasted pecans, chopped
- 1 1/2 cups bread crumbs
- 4 tbsp chopped parsley leaves
- 2 tsp kosher salt
- 1 tsp fresh ground black pepper
- 1 tbsp chopped rosemary leaves
- 4 oz unsalted butter, room temperature

Directions

Preheat oven the 450°. Combine all of the dry ingredients, seasonings and herbs. Brush each trout fillet with the softened butter. Sprinkle the buttered side of each trout fillet with the pecan crust and press firmly with your hand to completely cover each fillet.

Brush a cookie sheet with the remaining butter. Place the un-breaded side of the trout down on the buttered cookie sheet. Bake for 10-12 minutes or until the flesh is firm and flaky.

