



TROUT TACOS RECIPE



Use 1 lb. Trout

Marinade

- 2 T olive oil
- 2 cloves garlic
- 2 T lime juice
- 1 tsp. lime zest
- 1 tsp. cumin
- ¼ tsp. salt
- ½ tsp. black pepper
- ½ tsp. oregano

Marinate fish for about 30 minutes. Grill fish on stainless steel grid coated with nonstick grilling spray placed on grill over medium high heat for about 3 minutes, then flip and cook for about 3 more minutes, or until done. Serve with the following, as desired: tortillas, salsa, guacamole, refried beans, crumbled queso fresco (or any shredded cheese), black olives, shredded lettuce, and sour cream. Also great served as salad!