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STEELHEAD BAKED IN PARCHMENT WITH LEMON

From Simply Happy Foodie

Ingredients

- 1 1/2 - 2 lb steelhead fillet
- 2 Tbsp fresh squeezed lemon juice (about 1/2 of a lemon, reserving some for the slices)
- 1 tsp kosher salt
- 1/2 tsp pepper
- 1 tsp garlic powder
- 3 or 4 fresh lemon slices (cut about 1/8 inch thin)
- 2 Tbsp chives (fresh is best, but dried are fine)
- 1 Tbsp olive oil

Instructions

1. Heat oven to 325° degrees.
2. Place a piece of parchment on a baking tray that is large enough for your steelhead fillet. Place steelhead fillet on the parchment skin side down (no need to spray or oil as the parchment will keep it from sticking).
3. Squeeze the lemon juice over entire fillet. Keep 3 or 4 lemon slices aside.
4. Sprinkle kosher salt, pepper, and the garlic powder over the fillet.
5. Place the lemon slices on top, along the length of the fillet.
6. Sprinkle the chives liberally over the fillet.
7. Lightly drizzle with olive oil, not too much, just enough to lightly coat fillet. This will help give a gentle browning while keeping the chives from drying out.
8. Bake for about 20 minutes. The larger and thicker fillets may require more cook time. I usually check it after 15 minutes, just to be sure. 20 minutes is my average cook time. I usually cook fillets that are about 1 to 1 1/2 inches thick. Just watch it and don't let it over cook.