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ROASTED STEELHEAD IN PARCHMENT WITH TOMATOES AND BASIL

From Martha Stewart

Ingredients

- 4 fillets steelhead trout
- Kosher salt and freshly ground pepper
- 2 small tomatoes, sliced
- Extra-virgin olive oil, for drizzling
- 1 cup fresh basil leaves, torn if large

Instructions

1. Heat oven to 400 degrees. Arrange fillets in the center of parchment rectangles. Season with salt and pepper and top with tomatoes. Drizzle with oil.
2. Fold parchment closed and transfer to a rimmed baking sheet.
3. Bake until fish is cooked through, 12 to 14 minutes. Top with basil before serving.

For foolproof folding, arrange fillet in the center of a 12-by-16-inch parchment rectangle. Join long sides together and make a few 1/4-inch folds to seal. Fold ends (like you're wrapping a gift) and tuck underneath.