

Baked Trout Fillets Recipe



- Prep/Total Time: 30 min.
- Yield: 4 Servings

Ingredients

- 1 pound *trout fillets*
- 1 cup (8 ounces) *sour cream*
- 1/4 cup *grated Parmesan cheese*
- 1 tablespoon *lemon juice*
- 1 tablespoon *finely chopped onion*
- 1/2 teaspoon *salt*
- *Paprika*

Directions

- Place fish in a greased shallow 3-qt. baking dish. In a small bowl, combine the sour cream, cheese, lemon juice, onion and salt; spread over fish. Sprinkle with paprika.
- Bake, uncovered, at 350° for 20-25 minutes or until fish flakes easily with a fork.
Yield: 4 servings.

Courtesy of www.tasteofhome.com