

Cheddar-Crusted Trout with Bacon Coleslaw

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The family is going to love this cheesy, crusted trout recipe—use your fave cheddar crackers for a quick meal.

Ingredients:

4 (6-ounce) trout fillets
1 cup finely crushed cheddar crackers of choice
2 tablespoons olive oil
2 cups grated green cabbage
½ cup grated carrots
¼ cup chopped fresh parsley
3 slices cooked bacon, crumbled
1/3 cup mayonnaise
2 tablespoons cider vinegar
1 tablespoon sugar
Sea salt and black pepper, to taste

Directions:

- 1) Coat trout fillets in crushed crackers to coat, pressing crumbs to adhere to fish.
- 2) Heat oil in a large skillet over medium-high. Add trout and cook until browned on both sides, turning once, about 8 minutes total.
- 3) Meanwhile, combine cabbage, carrots, parsley, and bacon in a large bowl. Whisk together mayonnaise, vinegar, sugar, salt, and pepper; pour over vegetables and toss well.
- 4) To serve, place trout on plates; top with slaw.