

# Trout Tacos

Recipe from The British Trout Association.

Serves: 4

Prep time: 10 mins

Cook time: 10 mins

## Ingredients

6 ChalkStream trout fillets

1 heaped tbsp Fajita seasoning

1 tbsp rapeseed oil

1 red onion, finely chopped

2 ripe avocados, stoned, peeled and diced small

4 tomatoes, deseeded and diced small

Juice and zest 2 limes, plus 1 whole lime cut into wedges

2 tsp chilli sauce, we used Sriracha

12 – 16 small tortilla wraps, warmed

50g rocket

150ml sour cream

## Method

Heat the oven to 200C, 180C fan, gas mark 6.

Make the salsa; mix the red onion, avocado, tomatoes, lime zest and juice and chilli sauce in a bowl, taste and season if liked.

Put the trout fillets on a lined baking tray and sprinkle over the fajita seasoning with a little salt.

Drizzle with the oil and bake for 10 minutes.

Flake the fish and divide between the tortilla wraps, adding a spoonful of the salsa, a little rocket and some soured cream.

Squeeze over extra lime wedges if liked.

Wrap to eat.