Grilled trout with salsa verde

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 trout, gutted and cleaned

- 1 tablespoon of oil
- 1/2 lemon, juice only

Salsa verde:

- 2 tablespoons of lemon juice
- 1/4 cup of parsley leaves
- 1 spring onion sliced
- 1,5 tablespoon of mint leaves
- 1 teaspoon of lemon zest
- 1 tablespoon of french mustard
- 2 anchovy

Instructions

1. Marinate fish in lemon juice.
2. Brush with oil and grill 8 minutes, flip side and grill another 5 minutes.
3. Meanwhile, place all the salsa ingredients and mix in food processor.
4. Serve grilled fish topped with salsa verde.
5. It's good match with grilled polenta.