

Red Lobster Trout Vera Cruz

Yield: 1 servings

Marinade:

1/4 c Black olives; slice

1/4 c Green olives; slice

1/2 c Olive oil

1/2 c White wine

1 ts Oregano

Trout fillets

1/2 c Onion; chop

1/2 c Green pepper; chop

1/2 c Tomatoes; chop

Mix marinade and let sit 5 minutes. Brush fish with butter, salt and pepper and place in a baking pan. Pour marinade over and bake at 350~ for 20 to 25 minutes.