

Fresh. Simple. Sustainable.

**Baked Trout with Shiitake Mushrooms, Tomatoes, and Ginger**

***Bon Appétit***

Nonstick cooking spray

2 whole rainbow trout (about 12 ounces each), cleaned, boned, butterflied

2 green onions, chopped

2 large fresh shiitake mushrooms, stemmed, caps thinly sliced

½ cup chopped seeded tomatoes

2 teaspoons minced peeled fresh ginger

2 garlic cloves, minced

4 teaspoons soy sauce

2 teaspoons Asian sesame oil

Fresh cilantro sprigs

Preheat oven to 400°F. Line large rimmed baking sheet with foil; coat with nonstick spray. Sprinkle fish with salt and pepper. Open fish like a book and arrange, skin side down, on prepared baking sheet.

Mix next 5 ingredients in bowl. Sprinkle mixture over fish, drizzle with soy sauce and sesame oil, then top with cilantro sprigs. Bake uncovered until fish is opaque in center, about 20 minutes.