

SMKF

Trout Chorizo



Ready in **25 minutes**

Serves **4 People**

Ingredients

- 1 Pound Ground Trout
- 2 Tablespoons Chili Powder
- 1 ½ Tablespoons Paprika
- ½ Tablespoon Ground Cumin
- ½ Tablespoon Crushed Garlic
- 1 Teaspoon Dried Oregano
- ½ Teaspoon Salt
- 1/2 Pinch Ground Cinnamon
- 1/2 Pinch Ground Clove
- ¼ Cup White Vinegar
- 2 Tablespoons Olive Oil

Preparation

1. **Grind The Trout**

Grind the trout using a meat grinder or food processor. For a small amount, like this recipe, I would rather use a food processor to make cleanup easier.

Prepare the trout fillets by removing all bones, skin, and any dark meat along the lateral line. Dice the trout into ½” pieces and “Pulse” food processor until you get a coarse ground result.



2. Move the ground trout to a mixing bowl and add all remaining ingredients, except olive oil. Mix with gloved hand until it is evenly mixed. Your trout will now have a dark appearance, just like pork chorizo.



3. Preheat large skillet over medium heat, add olive oil. Add your seasoned trout to the pan and cook, stirring occasionally and breaking up any clumps, until cooked through and browned. Add more olive oil to pan during the cooking process, if needed.



4. **Your healthy and delicious chorizo is now ready to be used in your favorite dishes! It makes a wonderful fish taco, nachos, egg dish...use it anywhere you would use pork chorizo!**

Tips

- Chorizo can have many flavor profiles, depending on the region it comes from. Chili powder can be substituted with ground chiles, like Ancho or Hatch Chile.
- From the store, chorizo comes in a casing. That casing is discarded anyway, so we did not include it in this recipe.