

Fresh. Simple. Sustainable.

**Pan-Seared Trout with Serrano Ham and Chile-Garlic Oil**

***Bon Appétit***

2 8-ounce butterflied trout fillets, with skin

Salt and freshly ground pepper

2 thin slices of Spanish serrano or Ibérico ham

3 tablespoons extra-virgin olive oil

2 garlic cloves, thinly sliced

½ fresh red chile, thinly sliced crosswise

1 tablespoon chopped parsley

2 teaspoons sherry vinegar

Preheat the oven to 325°. Season the trout fillets with salt and pepper. Press 1 slice of ham onto the skinless side of each fillet.

In a large nonstick skillet, heat 1 tablespoon of the olive oil until shimmering. Add the trout fillets, ham side down, and cook over moderately high heat until the ham is crisp, about 3 minutes. Turn the fillets and cook until the skin is crisp, about 1 minute. Transfer the trout fillets to a plate, ham side up, cover to keep warm.

In the skillet, heat the remaining 2 tablespoons of olive oil. Add the garlic and cook over moderate heat until golden, about 1 or 2 minutes. Add the chile and cook for 1 minute. Add the parsley, vinegar and a pinch of salt. Remove the skillet from the heat. Taste, add more olive oil if needed.

Transfer the trout to plates, ham side up. Spoon the chile-garlic oil over the fish and serve right away.