

## Grilled Trout with Chimichurri Sauce

### Ingredients:

- \* 1 kg filetti di trota
- \* 50 ml olio vegetale
- \* 200 g prezzemolo
- \* 1 spicchio d'aglio
- \* 150 ml olio extravergine d'oliva
- \* 50 ml succo limone
- \* 20 g peperoncino fresco
- \* sale e pepe

### Instructions:

1. Clean the trout, remove the skin and head while keeping the filets together, then season with salt, pepper and olive oil.
2. In a cooking.essential GRILL, arrange the filets with the skin facing upwards: this detail will allow us to have a perfect grill.
3. Cook. In the meantime, prepare the chimichurri sauce by finely chopping parsley, garlic, fresh chili, and lemon juice.
4. Mix all the ingredients, add salt and pepper to taste.
5. Once the trout is cooked, serve and generously drizzle with the chimichurri sauce.