



TROUT WITH CITRUS VINAIGRETTE AND CHORIZO KALE

Serves 2

INGREDIENTS:

For the trout and the vinaigrette:

- 2 tablespoons olive oil
- 1 whole trout, cleaned and spine removed
- 2 cloves garlic, thinly sliced
- ¼ cup of Kalamata olives, coarsely chopped
- oranges, juiced
- 1 Meyer lemon, juiced
- 3-4 sprigs of thyme
- Coarsely ground salt and pepper



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

For the kale and chorizo:

- 2 tablespoons extra-virgin olive oil
- 3 oz. cured Spanish chorizo, casing removed and sliced into thin rounds
- 2 medium shallots, finely chopped
- 2 cloves garlic, thinly sliced
- bunch kale (e.g. dragon kale), center ribs and stems removed, leaves coarsely chopped
- 1/2 cup dry white wine
- 1/2 cup water
- Salt and pepper

DIRECTIONS:

1. Heat 2 tablespoons of oil in a large pan over medium heat. Add the chorizo and cook until lightly rendered (but not crisp) and the oil turns bright red, about 3 minutes. Remove with slotted spoon and place on a plate. Add shallots in the same pan (keeping the oil from the chorizo). Cook stirring occasionally until shallots are translucent, about 2 minutes. Add garlic and cook for 30 seconds. Add kale and cook until it begins to wilt, about 3 minutes. Add back the chorizo and pour in the wine and the water. Cover partially and reduce heat to low. Simmer gently until the kale is tender, 15-20 minutes.
2. Meanwhile, season the trout with salt and pepper on the inside and outside. Place the sprigs of thyme inside the cavity of the fish. Heat the remaining oil in a large cast iron or a non-stick skillet over high heat. Lower the heat to medium-high, place the fish and cook for about 5 minutes or until the skin is golden brown. Turn the fish and cook for 2 minutes. Add the garlic and olives to the skillet. Cook for about a minute. Add the orange and lemon juice and swirl to deglaze. Cook for another minute while spooning some of the warm vinaigrette over the fish.
3. Remove the pan from the heat and discard the thyme. To remove the fillets, run a sharp knife along the spine of the fish. Using a spatula, remove the first fillet and place on a plate. Flip the fish and remove the second fillet. Place each fillet on a plate and spoon the warm vinaigrette over each one. Serve with a side of kale with chorizo.