

# EASY AIR FRYER TROUT



## SERVING SIZE

2



## INGREDIENTS

### ITEM

Trout Fillets  
Oil  
Old Bay Seasoning  
Garlic Powder

### QUANTITY

2 (4-6 oz. each)  
1 Tbsp.  
½ Tbsp.  
½ Tsp.



## PREPARATION

- ✔ Pat the trout fillets dry with a paper towel.
- ✔ Brush both sides of each fillet with oil.
- ✔ In a small bowl, mix together Old Bay seasoning and garlic powder. Rub the seasoning mix evenly over both sides of the trout.
- ✔ Preheat the air fryer to 375°F (190°C).
- ✔ Place the fillets skin-side down in the air fryer basket and cook for 8-10 minutes, or until the fish flakes easily with a fork.
- ✔ Serve hot and enjoy!