**Oven-Roasted Trout with Potatoes**

*Serves 4*

**INGREDIENTS**

- 2 fresh rosemary sprigs
- 2 garlic cloves, minced
- Salt and freshly ground white pepper, to taste
- 1 1/2 lb. new potatoes, peeled and thinly sliced
- 4 Tbs. extra-virgin olive oil
- 2 Tbs. unsalted butter, cut into small pieces
- 4 small trout, each 3/4 lb., cleaned and filleted

**METHOD**

Preheat an oven to 375°F.

Set aside 1 rosemary sprig and finely chop the leaves of the other. In a small bowl, combine the chopped rosemary and the garlic. Season generously with salt and white pepper.

Oil a large baking dish. Arrange half of the potato slices in rows on the bottom, slightly overlapping the slices and the rows. Sprinkle evenly with one-third of the garlic mixture, drizzle with 1 1/2 Tbs. of the olive oil and dot with 1 Tbs. of the butter. Layer with the remaining potato slices, then top with one-third of the garlic mixture, 1 1/2 Tbs. of the oil and the remaining 1 Tbs. butter. Cover the dish and bake for 20 minutes. Uncover and continue baking until the potatoes are almost tender, about 20 minutes more.

Remove the dish from the oven and arrange the fish in a single layer on top of the potatoes. Drizzle with the remaining 1 Tbs. olive oil and sprinkle with the remaining garlic mixture. Lay the rosemary sprig on top. Return to the oven and bake until the fillets are opaque throughout, about 10 minutes. Remove from the oven and let rest for 10 minutes before serving directly from the baking dish.

Recipe by Williams-Sonoma

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