

Malinalco Style Stuffed Trout – *Trucha rellena estilo Malinalco*

Ingredients (for two portions)

- 2 medium whole trout; de-scaled, gutted, and washed (optional: slice into two skin-on filets)
- 3 ripened fresh peppers, such as Manzano, or Habanero for spicier, or mini sweet; washed, stems and seed removed, and sliced
- 1 white onion; ends removed, peeled, and sliced
- 1 cup assorted cherry tomatoes; washed, and sliced
- Epazote* leaves; washed (fresh or thawed)
- 2 cloves garlic; peeled and sliced thinly
- Olive oil
- Salt and pepper
- 3 banana leaf squares, about 12 in (30 cm) per side; washed and roasted
- Limes; washed, and cut in half or into wedges

Tear four narrow strips from one of the banana leaves; reserve. Place banana leaf on a baking dish and reserve. Preheat oven to 350°F (180°C). Place another banana leaf, shiny side down, on the working surface; spread a little olive oil on top. Place one fish (or one filet, skin side down) on the banana leaf, then stuff (or top) with sliced onions, peppers, tomatoes and garlic, as well as epazote leaves; drizzle with olive oil, and season with salt and black pepper, to taste (photo right, top). Close the fish (or place second piece on top, skin side up); top with more onions and peppers, drizzle more olive oil, and season with salt and pepper, to taste. Fold banana leaf over the trout, forming a rectangular packet; tie with two of the reserved banana leaf strips, and place packet in the baking dish (photo right). Repeat with the last banana leaf, second fish (or two filets), and the rest of the veggies and epazote.

Fold bottom banana leaf over the packets, then bake in pre-heated oven for twenty five minutes. Remove from oven and uncover packets. Serve immediately, by opening each packet on a large plate, and arranging a couple of lime halves or wedges on the side:

