**Crunchy Trout**

6 tbsp. butter, softened

1 fresh red chile minced

1 medium shallot, minced

1.5 tsps. Finely grated lemon zest

Salt and Pepper to taste

2 large eggs

1 package House-Autry Southern Baked Chicken

4 large skinless trout fillets

2 pounds sautéed spinach

Pre-heat oven to 450 degrees. In a bowl, blend butter, chile, shallot and lemon zest and season with salt and pepper.

In a pie plate beat eggs. Place House-Autry Southern Baked Chicken on waxed paper. Dip trout in the egg, letting the excess drip off. Dredge the trout fillet in House-Autry Southern Baked Chicken, pressing to help adhere to fillets.

Place prepared fillets on a foil lined baking sheet. Bake for 10 minutes at 450 degrees or until fillets are cooked throughout. Remove from oven and let rest 3 minutes.

To serve, Place ½ pound of sautéed spinach in the center of plate, top with cooked fillet and drizzle the lemon chili butter over top…

Serves 4