Grilled Rainbow Trout with Chimichurri

4 skin on trout filets

1 teaspoon salt

2 Tablespoons chopped onion

1 garlic clove

1 cup fresh cilantro

1/2 cup fresh parsley

1 Tablespoon chopped jalepeno

1 Tablespoon lemon juice

5 Tablespoons olive oil

Pat fish dry and season with 3/4 t. salt and pepper. Let rest.

Process onion, garlic, cilantro, parsley, jalepeno and 1/4 t. salt in food processor until smooth.

Drizzle in lemon juice and 1/4 c. oil.

Brush filets with 1 T. oil. Place on grill.

Grill 3-5 minutes until opaque.

Serve with chimichurri.