



Smoked Trout Pizza recipe

We can't understand why smoked trout isn't a common ingredient at every pizza restaurant—its flavor is amazing on pizza!

Ingredients:

- 1 (12-inch) prepared pizza crust
- 4 ounces cream cheese, softened
- 1 tablespoon prepared horseradish or spicy mustard
- 1 tablespoon fresh lemon juice
- ½ cup chopped smoked trout
- ¼ cup finely sliced red onion
- 1 ½ cups shredded mozzarella cheese

Directions:

- 1) Preheat oven to 375°F. Place pizza crust on a pizza pan.
- 2) Blend cream cheese, horseradish, and lemon juice together in a medium bowl. Spread evenly over surface of the pizza crust, leaving a ½-inc border from the edges.
- 3) Evenly arrange trout and onion over surface of cream cheese; top with cheese.
- 4) Bake until cheese is melted and edges are golden, about 10 to 12 minutes. Slice and serve.