**Speckled Trout with Spring Vegetables**

2 (8-12 ounces) trout, cleaned and butterflied

Kosher salt, freshly ground black pepper, sweet paprika with a pinch of cayenne pepper

4 tablespoons olive oil, divided

2 leeks, green tops and roots, split lengthwise and rinsed

4 cloves garlic, peeled and smashed

1 cup artichoke hearts, quartered, fresh are best, but non-marinated canned or jarred will work fine

1 bunch asparagus, trimmed

½ cup pitted nicoise oilives

4 or 5 sprigs fresh thyme

¼ cup chopped fresh parsley, divided

1/3 cup white wine

2 lemons, sliced

4 tablespoons butter

Preheat the oven to 400°F. Season the trout on both sides with salt and peppers.

Heat 2 tablespoons of oil in a large ovenproof skillet over medium and add leeks and garlic. Sauté until leeks soften, about 4 or 5 minutes, lowering heat slightly if garlic begins to brown. Add artichoke hearts, asparagus, olives, thyme, and half the parsley and cook for another 2 minutes, shaking the pan gently. Add the white wine and cook for another minute. Take the pan off the heat, cover the vegetables with slices of lemon, and set aside.

In another large skillet, heat the remaining oil over medium-high heat and add the trout, skin side down. Cook for 2 to 3 minutes so the skin begins to take on a little color. (This can be done one fillet at a time, depending on the size of the pan.)

Carefully lift the fillets and slide them onto the vegetables with the skin side up. Dot the skin with butter, add another sprinkle of salt, and place pan in the oven on the lower rack. Cook for 10 to 15 minutes, depending on the thickness of the fillets. For a crisper skin, set the pan under a heated broiler for a minute or two at the end of the baking time. Take care not to let the skin burn.

Halve the fillets lengthwise, and place on a serving platter with the vegetables. (Remove thyme and garlic.) Spoon sauce from pan over the fish. Garnish with remaining parsley and a few roasted lemon slices.