

STRAWBERRY RHUBARB CRISP

SERVES: 8 | SERVING SIZE: 1/2 cup | PREP: 15 minutes | READY: 1 hour

INGREDIENTS

- Vegetable oil cooking spray
- 3 cups sliced fresh strawberries
- 3 cups sliced fresh rhubarb
- 2/3 cup granulated sugar
- 2 tablespoons corn starch
- 1 teaspoon vanilla extract
- 1 teaspoon orange zest
- 2/3 cup old-fashioned rolled oats
- 1/4 cup packed brown sugar
- 1/4 cup all-purpose flour
- 1/4 cup pecan halves, chopped
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon kosher salt
- 2 tablespoons spreadable butter and oil blend (such as Challenge Spreadable Butter)



DIRECTIONS

Preheat oven to 350 degrees. Spray a 10-inch round oven-safe baking dish with cooking spray; set aside.

Place strawberries, rhubarb, granulated sugar, corn starch, vanilla extract, and orange zest in a large bowl. Stir to combine and set mixture aside while preparing crumb topping.

To a medium-sized bowl add oats, brown sugar, flour, pecans, cinnamon, and salt and stir to combine. Using a pastry cutter or fork, cut in butter and oil blend until mixture becomes crumbly.

Place strawberry and rhubarb mixture and all accumulated liquid in prepared baking dish. Top with crumb mixture. Bake 40 to 45 minutes or until crumb topping is golden brown and strawberry rhubarb mixture begins to bubble. Serve warm or at room temperature.

NUTRITION INFORMATION PER SERVING

212 calories, 6 g total fat, 1 g saturated fat, 0 g trans fat, 4 mg cholesterol, 76 mg sodium, 39 g total carbohydrate, 3 g dietary fiber, 26 g total sugars, 23 g added sugars, 2 g protein, 0 mcg (0%) vitamin D, 61 mg (4%) calcium, 1 mg (6%) iron, 278 mg (6%) potassium

