



Strawberry Rhubarb Compote with Matzo Streusel Topping

READY IN



45 min.

SERVINGS



8

CALORIES



468 kcal

SAUCE

Ingredients

- ☐ 0.5 teaspoon cinnamon
- ☐ 2 teaspoons juice of lemon fresh
- ☐ 1 teaspoon lemon zest fresh finely grated
- ☐ 0.7 cup brown sugar light packed
- ☐ 1.3 cups matzo meal
- ☐ 0.3 cup potato flour
- ☐ 4 cups rhubarb
- ☐ 0.3 teaspoon salt

- ☐ 6 cups strawberries trimmed halved (4 pints)
- ☐ 1.3 cups sugar
- ☐ 10 tablespoons butter unsalted softened cut into pieces and

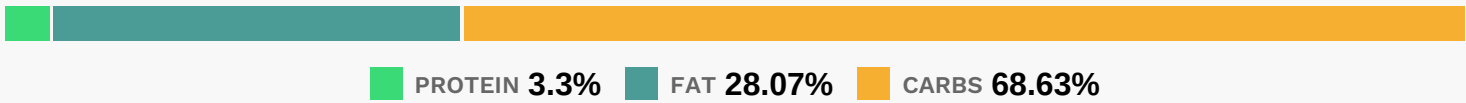
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ baking pan

Directions

- ☐ Put oven rack in middle position and preheat oven to 425°F.
- ☐ Stir together sugar and potato starch, then gently toss with strawberries, rhubarb, lemon juice, and zest.
- ☐ Transfer mixture to an ungreased shallow 3-quart (13- by 9- by 2-inch) baking dish.
- ☐ Whisk together matzo cake meal, brown sugar, potato starch, cinnamon, and salt in a bowl. Blend in butter with your fingertips until mixture forms small clumps. Crumble streusel evenly over top of compote and bake until fruit is bubbling and topping is golden, 40 to 45 minutes. Cool to warm on a rack before serving.

Nutrition Facts



Properties

Glycemic Index:16.01, Glycemic Load:24.49, Inflammation Score:-6, Nutrition Score:12.542173696601%

Flavonoids

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Nutrients (% of daily need)

Calories: 467.78kcal (23.39%), Fat: 15.07g (23.18%), Saturated Fat: 9.09g (56.83%), Carbohydrates: 82.88g (27.63%), Net Carbohydrates: 78.57g (28.57%), Sugar: 55.22g (61.35%), Cholesterol: 37.63mg (12.54%), Sodium: 86.35mg (3.75%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.99g (7.98%), Vitamin C: 69.39mg (84.1%), Manganese: 0.73mg (36.51%), Vitamin K: 21.58µg (20.55%), Fiber: 4.31g (17.22%), Selenium: 9.82µg (14.03%), Potassium: 446.92mg (12.77%), Vitamin A: 513.07IU (10.26%), Calcium: 97.27mg (9.73%), Vitamin B1: 0.14mg (9.04%), Folate: 36.16µg (9.04%), Iron: 1.5mg (8.34%), Vitamin B3: 1.66mg (8.29%), Magnesium: 32.27mg (8.07%), Vitamin B2: 0.12mg (7.09%), Vitamin B6: 0.14mg (6.91%), Phosphorus: 67.47mg (6.75%), Vitamin E: 0.91mg (6.1%), Copper: 0.1mg (5.11%), Vitamin B5: 0.35mg (3.54%), Zinc: 0.42mg (2.77%), Vitamin D: 0.26µg (1.75%)