

# Strawberry Rhubarb Sauce\*

Servings: 8 | Prep/cook time: 65 minutes

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## Ingredients:

3 cups rhubarb, thinly sliced  
1½ pounds strawberries, sliced  
¾ cups powdered sugar



## Directions:

1. In a medium nonreactive saucepan, combine rhubarb, strawberries, and sugar; toss until sugar melts.
2. Cover pan and set over medium to medium-high heat until mixture begins to boil, about 5 to 10 minutes. Uncover; reduce heat to low; and simmer, stirring a few times, until fruit breaks down into a sauce, about 45 minutes. Serve warm or chilled.
3. Serving size: 1/3 cups

*\*This recipe comes from WW. 2 PersonalPoints™ per serving*