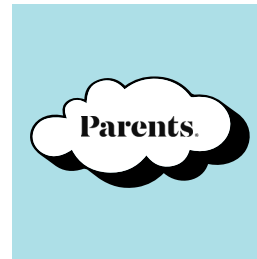


# Strawberry and Rhubarb Galette



Source: Parents Magazine

Rise: 25 mins

Servings: 8

Total: 1 hr 30 mins

## Ingredients

- |   |  |
|---|--|
| 2 ½ cups halved strawberries                              | ¼ teaspoon salt  |
| 2 cups fresh or frozen sliced rhubarb, thawed and drained | ½ 14.1 ounce package refrigerated rolled unbaked pie crust (1 crust) |
| ¼ cup sugar   | 1 egg, beaten  |
| ½ teaspoon vanilla extract                                | 1 tablespoon turbinado or raw sugar                                  |



## Directions

Heat the oven to 375°F. Line a rimmed baking sheet with parchment paper. In a large bowl, combine the strawberries, rhubarb, 1/4 cup sugar, cornstarch, vanilla, and salt. Let stand for 15 minutes.

Unroll pie crust, roll it out slightly, and place it on the prepared baking sheet. Pour the fruit mixture onto crust, leaving a 2-inch border around the edges.

Fold the crust edges over the fruit. Overlap the dough where needed and press down gently. Brush the dough with the beaten egg. Sprinkle all over with the turbinado sugar. Bake until the crust is golden brown and juices are bubbly, about 50 minutes. Serve warm or at room temperature.



## Nutrition Facts

**Per Serving:** 180 calories; fat 7g; cholesterol 23mg; saturated fat 3g; carbohydrates 27g; mono fat 3g; poly fat 1g; insoluble fiber 2g; sugars 10g; protein 2g; vitamin a 70.1IU; vitamin c 28.9mg; riboflavin 0.1mg; niacin equivalents 0.6mg; folate 22.1mcg; vitamin b12 0.1mcg; sodium 149mg; potassium 184mg; calcium 39mg; iron 0.6mg.