



## Grilled Strawberry-Rhubarb Crisp

### INGREDIENTS

2 cups Hy-Vee frozen unsweetened cut red rhubarb, thawed and chopped  
¼ cup Hy-Vee granulated sugar  
2 tbsp Hy-Vee 100% orange juice  
1 tsp Hy-Vee ground nutmeg  
1 cup Hy-Vee old fashioned oats  
½ cup plus 1 tbsp. Hy-Vee all-purpose flour  
½ cup Hy-Vee brown sugar, packed  
½ cup Hy-Vee salted butter  
½ tsp Hy-Vee apple pie spice  
Hy-Vee We All Scream! vanilla ice cream, for serving

### PREPARATION

- 1** Prepare a charcoal or gas grill for indirect cooking over medium heat (350°). Cut 3 (8x6-inch) sheets of heavy foil. Fold 1-inch up on each edge; spray foil with nonstick spray and set aside.
- 2** Place rhubarb, sugar, orange juice, and nutmeg in a medium bowl. Toss to coat. Place mixture evenly in center of each prepared foil sheet; set aside. Combine oats, flour, brown sugar, butter, and apple pie spice in bowl. Sprinkle mixture over fruit mixture. Roll up sides of foil to form a side around each fruit mixture, leaving the top open.
- 3** Grill packets over indirect medium heat (350°) 1 hour to 1 hour 5 minutes or until tops are lightly browned and fruit is bubbly. Cool slightly; top with vanilla ice cream, if desired.

### NUTRITION FACTS

Calories: 790  
Total Fat: 35g  
Saturated Fat: 20g  
Trans Fat: 1g  
Cholesterol: 80mg

Sodium: 250mg  
Carbohydrates: 117g  
Fiber: 11g  
Sugar: 62g  
Protein: 9g