



# Savory Strawberry Compote

20  
minutes  
or less

GF  
option

V  
option

## INGREDIENTS

4 cups Hy-Vee Short Cuts strawberries, sliced and divided  
½ cup Cabernet Sauvignon red wine, divided  
1 tsp Gustare Vita aged balsamic vinegar  
¼ tsp Hy-Vee ground black pepper  
1 tsp Hy-Vee corn starch

## PREPARATION

- 1 Combine 3 cups strawberries, ¼ cup wine, balsamic vinegar, and pepper in medium saucepan. Bring to a boil over medium heat; reduce heat to medium-low heat. Simmer, uncovered, 4 to 6 minutes or until strawberries begin to break down.
- 2 Stir together remaining ¼ cup wine and corn starch. Remove saucepan from heat; stir corn starch mixture into strawberry mixture. Return saucepan to heat. Cook and stir 1 to 2 minutes more or until slightly thickened.
- 3 Remove saucepan from heat; stir in remaining 1 cup strawberries. Cool slightly. Serve warm or chilled over cooked poultry or seafood. Store covered in refrigerator for up to 3 days.

## NUTRITION FACTS

Calories: 60  
Total Fat: 0g  
Saturated Fat: 0g  
Trans Fat: 0g  
Cholesterol: 0mg

Sodium: 0mg  
Carbohydrates: 11g  
Fiber: 3g  
Sugar: 7g  
Protein: 1g