

Strawberry Rhubarb Chia Pudding

From the kitchen of [Monica Mack](#)
Recipe from [Debbie Dishes](#)



When a large basket of rhubarb arrived in my CSA share, I went looking for new rhubarb recipes to try. This strawberry rhubarb chia pudding turned out really well and I would definitely make it again! Try it out like this or make your own version with other fresh fruits you may have in abundance this summer. Chia pudding makes a great grab-and-go breakfast or snack that is full of fiber!

Ingredients:

- 2 cups rhubarb stalks (1/3 inch slices)
- 2 cups quartered strawberries
- 1/4 cup water
- 2 Tbsp maple syrup
- 1 1/4 cup almond milk
- 1/4 cup chia seeds
- 1/4 cup shredded unsweetened coconut flakes
- 1 tsp vanilla

Directions:

1. In a medium saucepan, add the rhubarb, water, and maple syrup. Bring to a simmer, stirring occasionally for about 2 minutes.
2. As soon as the rhubarb starts to soften, add the strawberries and continue to simmer. Cook about 5-7 minutes until strawberries and rhubarb have softened and a thick sauce forms. Set aside to cool.
3. To make the chia pudding, place milk, chia, coconut, and vanilla in a bowl. Stir well and place in the fridge to set at least 1 hour to overnight.
4. To serve, spoon half of the chia pudding into 2 separate bowls and top with strawberry rhubarb compote.