Strawberries with Walnut Crumble

(Yield: 6 servings)

Ingredients:

3 Tbsp Light brown sugar
1 tsp Grated lemon zest
2 tsp Fresh lemon juice
2.5 cups Sliced or diced hulled strawberries (1 pint)
Topping:
1/2 cup Regular oats, uncooked
3 Tbsp Light brown sugar
1 1/2 Tbsp All-purpose flour
1/8 tsp Ground cinnamon
Dash Salt
1/4 cup Walnuts, chopped

Preparation:

1. Heat a large skillet over medium heat. Add chopped walnuts to toast in pan. Watch nuts carefully to avoid burning them. After walnuts are toasted, remove from heat and set aside.
2. Heat a large skillet over high heat. Add sugar, lemon zest and lemon juice and cook, stirring, until the sugar melts and the mixture begins to bubble, about 1-2 minutes. Add strawberries and stir until the mixture is juicy and the berries are heated through, 1-2 more minutes. Set aside.
3. Combine topping ingredients and stir well.
4. Place strawberry mixture in small serving bowls and sprinkle with topping. Serve.

Nutrition information:

Calories: 118 kcals
Carbohydrates: 22g
Sodium: 26mg
Total fat: 3.5g