Rhubarb and Berry Compote

Ingredients

- 2 pounds fresh rhubarb, cut in to 1-inch pieces
- 1 pound strawberries, hulled and halved
- 6 ounces blueberries
- 1/2 cup sugar
- 1/4 tsp salt
- 1 stick cinnamon
- 1 star anise
- 1 vanilla bean, split lengthwise. Seeds scraped and reserved
- Zest and juice of 1 orange
- Greek yogurt for serving

Directions

1. Heat all ingredients in a saucepan over medium heat. Cook, stirring occasionally, until berries have released their juices, and rhubarb is soft, about 10 minutes.
2. Pour into a fine strainer set over a bowl, and transfer fruit and spices to a bowl; return juices to saucepan, and bring to a boil over high heat. Reduce to a simmer, and cook until liquid is thickened and reduced by 2/3, about 30 minutes.
3. Pour sauce over fruit and stir to combine; let cool to room temperature. Discard whole spices, and serve over greek yogurt.