

Low-Point Mozzarella Skewers

Ingredients:

- 20 cherry bocconcini (mini fresh mozzarella balls)
- 1 1/2 Tbs olive oil
- 1/4 tsp. coarse salt (or to desired taste)
- 1/8 tsp. pepper
- 2 Tbs chopped fresh parsley
- 1 Tbs chopped fresh chives
- 20 small cherry tomatoes
- 40 small basil leaves

Place mozzarella in a bowl with the olive oil, salt, pepper, parsley, and chives. Combine well (gently). Cut each cherry tomato in half. Place one half of the tomato on a toothpick, followed by a basil leaf, one mozzarella ball, another basil leaf, and the other half of the tomato. Repeat until all tomatoes and mozzarella balls are used. Serve immediately and enjoy or chill and eat within a day.

Total servings - 20

Serving size - 1

Points per serving - 1

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Experience is not what happens to you; it is what you do with what happens to you." - Aldous Huxley