

Low-Point Prosciutto and Summer Squash Salad

Ingredients:

- 2 medium yellow summer squash
- 1 medium zucchini
- 1/4 tsp. kosher salt or sea salt
- 2 Tbs chopped fresh basil
- 1 Tbs olive oil
- 1 tsp. lemon juice
- 1/4 tsp. pepper
- 3 thin slices prosciutto, chopped
- 3 Tbs fat-free feta cheese

Shave the squash and zucchini into thin strips using a vegetable peeler. Discard seeds. Place zucchini and squash in a medium bowl and toss with salt, basil, olive oil, lemon juice, and pepper. Heat a small nonstick skillet over medium-high heat and add prosciutto. Heat for 2 minutes, turning several times, until crisp. Crumble or cut prosciutto into little pieces and add to squash salad. Mix and dish out 3 equal servings onto plates. Top each with 1 Tbs feta cheese and serve.

Total servings - 3

Serving size - 1

Points per serving - 1.7

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

"Give me a place to stand and I shall move the earth." - Archimedes