

Low-Point Prosciutto and Mozzarella Bruschetta

Ingredients:

- 1 tsp. olive oil
- 4 thinly sliced prosciutto
- 1 1/2 cups chopped grape or cherry tomatoes
- 2 cloves garlic, minced
- kosher salt and fresh pepper
- 1/2 cup reduced-fat shredded mozzarella cheese
- I Can't Believe It's Not Butter spray
- fresh basil
- 2 Steak Rolls, halved (I bought Maier's Italian Steak Rolls)

Preheat broiler on high. In a skillet, heat olive oil over medium-high heat. Add prosciutto slices and cook for several minutes on each side just until they begin to get a little bit crisp. Remove prosciutto to a plate, cut or break into pieces, and set aside. Add minced garlic, tomatoes, and a little salt and pepper to the same skillet. Saute' for several minutes until the tomatoes begin to soften. Take one half of the steak roll and spray with butter. Toast roll until golden brown. Top rolls with tomato and garlic mixture, prosciutto, and a little bit of mozzarella cheese. Line baking sheet with aluminum foil and place rolls on the baking sheet. Place in broiler oven just until cheese begins to melt. Remove, top with fresh basil and enjoy!

Total servings - 4

Serving size - 1

Points per serving - 4

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

"Happy are those who dream dreams and are ready to pay the price to make them come true." - Leon Joseph Suenens