

## Low-Point Pea Pesto with Prosciutto

Ingredients:

- 1, 8 oz. bag of frozen green peas, thawed and drained
- 1 cup packed fresh basil leaves
- 2 Tbs olive oil
- French bread baguette, cut into 1/2-inch slices and toasted (my mixture used about 18 slices)
- Part-skim ricotta cheese
- 1/2 oz. very thinly sliced prosciutto, torn or cut into pieces
- black pepper

Combine green peas, basil, and olive oil in a food processor. Pulse until the mixture becomes smooth. Place a tablespoon of pea pesto on a slice of the french bread baguette and top with a little piece of prosciutto and 1 tsp. ricotta cheese. Sprinkle with pepper and enjoy!

Serving size - 1 baguette

Points per serving - 1.5

Points plus per serving - 1.5

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

***"If you can't stop thinking about it, don't stop working on it."***  
**- Anonymous**