

Prosciutto and Parmesan Spaghetti Squash

Ingredients:

- 1 spaghetti squash
- 2 Tbs olive oil, divided
- 1 oz. thinly sliced prosciutto
- 1/2 cup yellow onion, chopped
- 1/2 Tbs diced garlic
- 2 cups summer squash or zucchini, chopped
- 1 1/2 cup multi-colored cherry tomatoes, halved
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 2 tsp. white balsamic vinegar
- 1/2 cup chopped fresh parsley
- 1/4 cup grated parmesan cheese

Pierce the spaghetti squash with a knife or fork several times and place in the microwave. Cook for 5 minutes. Remove and let cool slightly. Cut spaghetti squash length-wise and, using a fork, scrape out the seeds and spaghetti. Discard seeds, and set spaghetti portion aside.

Heat 1 tablespoon olive oil in a skillet over medium-high heat. Add prosciutto and cook until crisp. Remove, crumble, and set aside. Add remaining 1 tablespoon olive oil to skillet along with onion and garlic. Cook for 2 minutes. Add summer squash and cook for another minute. Add tomatoes, salt, pepper, and vinegar. Cook for 2 minutes. Remove skillet from heat and add spaghetti squash, parsley, and parmesan. Divide into bowls and top with chopped prosciutto. Enjoy!

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

***"Sometimes we just need to give it to God and go to bed."
- Anonymous***