Summer Squash Salad with Prosciutto & Feta

Ingredients:

- 2 medium summer squash or zucchini
- 1/2 cup fresh basil, chopped
- 1/2 cup cocktail tomatoes, halved
- 1/4 tsp. pepper
- 1 Tbs olive oil
- 3 oz. prosciutto
- 1/4 cup feta cheese

With a vegetable peeler, peel the squash into thin strips. Discard the center of the squash with seeds. Place in a large bowl and add basil, tomatoes, and pepper. Toss to coat. In a large skillet, heat the olive oil over medium-high heat. Add prosciutto and cook about a minute on each side, or until slightly crisp. Remove from heat, and chop into small pieces. Add prosciutto and feta cheese to the squash, combine, and enjoy!

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