



# Spooky Spider Deviled Eggs

## Ingredients

- 6 hard-boiled eggs, cut in half
- 3 TBSP mayonnaise
- 1 tsp Dijon mustard
- 1 tsp apple cider vinegar
- Salt and pepper to taste
- Around 18 black olives

## Directions:

1. Cut eggs in half; Scoop out the yolks and add to a bowl; Mash with a fork; To the same bowl, add mayo, mustard, salt, and pepper
2. Transfer yolk mixture to a large plastic bag; Cut off the tip of the plastic bag and pipe the yolk mixture into the egg whites
3. Place one olive in the center of each deviled egg to make the body of the spider
4. Thinly slice more black olives; Place four slices on each side of the whole olive to make the legs
5. Allow to chill in the fridge before serving; Enjoy!

**Equipment**  
Pot  
Large Bowl  
Plastic Bag

Cost: \$

Ease: 

**Health Benefit:** Eggs are a great source of fat and protein to promote fullness and balanced energy levels. Black olives contain heart healthy fats.

**Fare Meals**  
by Arielle