

## GREEK DEVILED EGGS, WITH FETA AND DICED OLIVES

### INGREDIENTS

6 hard-cooked eggs, peeled and cut horizontally  
1/3 cup Mayonnaise  
2 tablespoons dijon mustard  
1/3 cup crumbled feta  
salt and pepper to taste  
12 greek olives, pitted and finely diced  
parsley to garnish (optional)

### DIRECTIONS

Pop out (remove) the egg yolks to a small bowl and mash with a fork. In the work bowl of your food processor, combine the mashed egg yolks, mayonnaise, mustard, feta, salt and pepper and mix thoroughly. Fill the empty egg white shells, either with a spoon or with a piping bag. Top with diced olives and parsley (if using) on top to garnish.

Cover lightly with plastic wrap and refrigerate for up to one day before serving.