



Today's special
Cute egg chicks

Ingredients (per child)

- 2 boiled eggs (pre-boiled)
- ¼ cup mayonnaise
- ½ cup finely grated parmesan cheese
- ¼ tsp curry powder (optional)
- ⅛ tsp mustard
- A pinch of pepper
- 2 stuffed olives
- 1 small, sweet red pepper
- ¼ of an onion (optional)

Materials (per child)

- 1 plate
- 1 fork
- 1 teaspoon
- 1 knife
- 1 small bowl

1. Cut a thin slice from the bottom of each egg so that they sit flat on the plate.

2. Cut a zigzag pattern a third down from the top of each egg.

3. Chop the onions.

4. Carefully remove the yolks, place them in a small bowl and mash them with a fork. Add the mayonnaise, Parmesan cheese, chopped onion, curry powder, mustard and pepper and stir until well blended.

5. Spoon the yolk mixture into the egg white bottoms.

6. Cut the stuffed olives into slices for the eyes and 2 small triangles from the red pepper for the beaks.

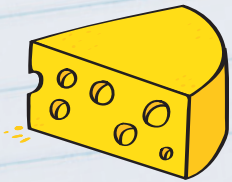
7. Gently press the eyes and beaks into the egg yolk filling.

8. Replace the tops.

9. Eat and enjoy!



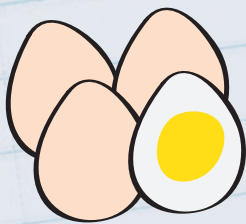
→ Do you know what these ingredients are called?



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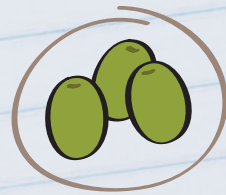


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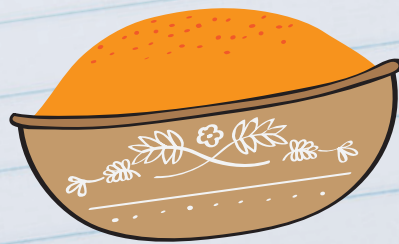
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