



Halloween Ham and Cheese Spiders

total time: 30 min | servings: 4 | \$1.97 per serving*

INGREDIENTS

- 1 container refrigerated biscuit dough
- 1 pkg refrigerated breadsticks
- 1 cup shredded cheddar cheese
- 8 slices Bar-S deli-style ham, chopped
- 1 medium-sized onion, finely chopped
- 2 Tbsp butter, softened
- 1 Tbsp mustard
- 1 large egg
- 1-2 tsp poppy seeds
- 4 olives, sliced

GET COOKING

1. Preheat oven to 375 degrees Fahrenheit. Prepare baking sheet with parchment paper or cooking spray and set aside.
2. Combine cheese, ham, onion, butter and mustard. Mix until well incorporated.
3. Cut each breadstick into four equal lengths. Twist and form into spider legs.
4. Slice biscuits in halves, horizontally. Attach spider legs to the bottom of each biscuit.
5. Scoop ham and cheese filling onto biscuits and replace biscuit tops.
6. Make egg wash by beating egg until the yolk and white are well combined. Brush egg wash over the tops and legs of each spider.
7. Sprinkle each spider with a pinch of poppy seeds and place sliced olives as eyes.
8. Bake until filling is thoroughly heated through and dough has slightly browned.