

# Spooky Halloween Chorizo Olive Eyeballs

Hands-on 15 minutes Overall 20 minutes

**Nutritional values (per serving, 3 eyeballs):** Total carbs: 1.1 g, Fiber: 0.4 g, **Net carbs: 0.7 g**,

Protein: 6 g, Fat: 13.5 g, Calories: 145 kcal,

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## Ingredients (makes 18 eyeballs)

1 Spanish chorizo sausage *or* any other hard sausage (130 g/ 4.6 oz)

1/2 tbsp extra virgin olive oil *or* ghee

1/4 cup full-fat cream cheese (60 g/ 2.1 oz)

6 large green olives (36 g/ 1.3 oz)

2 black Spanish olives (6 g/ 0.2 oz)

## Instructions

1. Slice the chorizo into 1/2 cm / 1/4 inch slices.
2. Grease a large fry pan with olive oil or ghee and heat over a medium heat. Add the chorizo in a single layer. Cook for 2-3 minutes until slightly browned, and then flip the chorizo over and fry another two minutes on the second side. Remove from heat.
3. Allow the chorizo to cool slightly while you prepare the olives.
4. Slice the green olives through the middle to create four round olive slices from each. Cut the black olives in quarters lengthwise, then in thirds horizontally to create smaller pieces.
5. To assemble, arrange the chorizo on a serving platter and put a teaspoon full of cream cheese on each piece. Press a green olive round into the cream cheese on each slice of chorizo, and then place a black olive piece in the centre.
6. Serve immediately or store in the fridge for up to 3 days.

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