

BACK TO BASICS! PACKING A HEALTHY LUNCHBOX

Packing a healthy lunchbox everyday for your child can be a challenge, yet with these simple tips, you can make their lunchbox both creative & nutritious!

Get your child involved! Ask them to help in preparing their own lunchbox and what they would like to eat during break and do include some of their favorite foods

Each lunchbox should include a source of complex carbohydrate (e.g. whole wheat bread or crackers), lean protein (e.g. chicken breast, tuna), and a dairy product such as milk or yogurt as well as vegetables & fruits \leftarrow

- Always include bottled water in their lunchbox. Limit juices, even if freshly squeezed!
- Variety is key! Keep it interesting and mix it up. Alternate between sandwiches, a cooked meal, burgers and hearty salads.
- Limit the amount of sweets, chocolate and chips and opt for healthy snack options such as: mini cereal boxes (unsweetened), plain popcorn, baked chips, rice crackers with peanut butter and apples or vegetable crudités with a yummy dip!
- Make the lunchbox color ful! Include at least 1 portion of fruit such as a banana & chopped veggies to increase their intake of vitamins, minerals, & fiber
- Use an ice pack to help keep the food cool!

LUNCHBOX BASICS

whole grains + protein fruits Berry salad D Banana □ Apple compote □ Pineapple slices ☐ Seedless gropes D Seasonal fruit salad ☐ Mango and orange salad □ Apple snacks veggies Rocky road bars Celery and carrot sticks with a cream cheese dip Cucumber and yagurt raita Chopped up pepper and sweet corn salad Mini whole wheat pizza □ Whole wheat marble cake Chocolate zucchini cake D Oats and carrot muffins Steamed broccoli withteriyakiKale chips Veggie sticks with hummos Crispy zaatar rolls Apple colesiaw ☐ Mini eclairs

