



Life is more COLORFUL with a wellpacked lunch!

To help you get back into the school day routine, we've compiled a week's worth of meals for picky eaters and a handy shopping list for your use and inspiration.

Happy lunching!

STOCK UP!

Picky eaters shopping list

Meal prepping is best when the fridge is stocked and the pantry fully loaded! Use this list to help plan out your weekly grocery shopping.



PROTEIN

Hummus

¼ pound salami slices

¼ pound ham slices

PANTRY

1 box wheel pasta

Sunflower butter

Oats

Cocoa powder

White chocolate bar

1 jar olives

Colored sprinkles

DAIRY

Cheese dip

1 block cheese

1 container yogurt

1 pint milk

CONDIMENTS

Mayonnaise

Ranch dressing

Vanilla

MISC

1 box frozen waffles

1 pack tater tots

Edible eyes

Skewer sticks

PRODUCE

1 cucumber

1 orange bell pepper

2 baskets grape tomatoes

1 carrot

1 pack sprouts

1 banana

1 basket raspberries

1 basket blueberries

1 basket strawberries

2 mandarins

2 oranges

1 pear

SNACKS

Pretzels

Crackers

Sweet potato chips

Protein bites

Chocolate chips

Gummies

Dried apricots

BAKERY

1 package tortillas





Sweet potato chips

Waffle sandwich

Waffle Sandwich

A better breakfast for lunch. Give them savory and sweet with this fun. kid-friendly meal!

INGREDIENTS:

- 2 frozen waffles, thawed
- 2 slices ham
- 2 slices cheese
- ¼ cup spinach

INSTRUCTIONS:

Place waffle on flat surface and top with one slice ham and one slice cheese. Add spinach. ham, cheese, and top with second waffle.

Toast in toaster oven on low for 2 minutes.

Optional: Use a cookie cutter to cut into a fun shape!



Rainbow Pasta

Get the kids excited for lunch with bright colors and playful shapes in this tasty pasta dish!

INGREDIENTS:

½ cup wheel or bowtie pasta

¼ cup chopped carrot

¼ cup chopped cheese

¼ cup chopped tomato

Ranch dressing

INSTRUCTIONS:

Cook pasta according to package directions. Drain.

Toss ingredients together in a mixing bowl. Dress lightly with ranch dressing. fill additional dipper with ranch to be used when eaten.

Dried apricots

Crackers & hummus



Salami & ham slices

Mixed berries cheese cubes. & olives

Bell pepper & cucumber spears

Kids-cuterie

A smörgåsbord of yum! This recipe has everything a picky eater could want in lunch.

INGREDIENTS:

Carrot

Grape tomato

Cheese cubes

Crackers

Berries

Nuts

Optional: Hummus. olives, sliced meats

INSTRUCTIONS:

Prep ingredients. Arrange cheese cubes, berries, and tomatoes in main compartment. Fill remaining compartments to your liking with various finger foods like crackers, veggie sticks, and dried fruit.



Cookie Dough Oats

Sweet and good to eat, oats are packed with protein and will keep kids full for hours.

INGREDIENTS:

½ cup oats

¼ cup yogurt

¼ cup milk

¼ tsp vanilla (optional)

1 tbsp chocolate chips

INSTRUCTIONS:

Combine ingredients in a bowl and mix together.

Pour ingredients into Big Dipper.

Refrigerate overnight and pack in the morning.



Choco-sunflower Roll ups

Strawberries & nut butter come together perfectly in this finger-licking snack.

INGREDIENTS:

- 4 tbsp sunflower butter
- 2 tsp cocoa powder
- 2 flour tortillas
- 4 strawberries

INSTRUCTIONS:

Mix sunflower butter with cocoa powder.

Spread choco-sunflower mixture onto tortilla and roll. Cut into finger-friendly slices.

Arrange on a skewer with strawberries.

EXPLORE MORE RECIPES!



On our blog, we feature recipes, packing tips, eco-friendly hacks and more.

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