



We created this guide to simplify your lunch routine. By planning out your shopping list and using the outline to mix and match mains and sides throughout the week, you'll find your mornings become a breeze and your meals nutritionally balanced.

As the school year goes by, try introducing new ingredients, exploring seasonal produce, and encouraging your kids to follow along!

Here's what's inside:



A weekly lunchbox outline to help you plan out your lunches.



A shopping list template to help organize your grocery list.



Three nutritious lunch ideas to help jump start your packing!

WEEKLY LUNCH OUTLINE

Week of:

Use this outline to help you plan out a balanced meal for each day of the week.

MONDAY	TUESDAY	WEDNESDAY
Protein:	Protein:	Protein:
Veggie:	Veggie:	Veggie:
	Fruit:	
Other:	Other:	Other:
THURSDAY	FRIDAY	NOTES:
Protein:	Protein:	
Veggie:	Protein: Veggie:	

GROCERY SHOPPING LIST

Week of: _____

PRODUCE	DAIRY (or dairy substitutes)	MEATS / FISH (or meatless proteins)
0	0	0
0	0	0
0	0	0
0	0	0
0	0	0
0	0	0
0	0	0
0	0	0
0	0	0
0	0	0
0	0	0
0	0	0
0	0	0
PANTRY / CANNED GOODS	GRAINS	SNACKS / MISC
o	GRAINS O	o
	o	
o	o	o
o	o	o
o o o	o	o
o o o o	o o o o	o o o
o o o o	o o o o	o
o o	0	0
o o o o o o o	o	0
o o o o o o o o		



GET PACKING!

The planning is done, the fridge is stocked and now you're ready to pack a balanced lunch!

Here are 3 tasty lunch ideas to inspire you for the weeks ahead:



KID KABOBS

Use your favorite cold cut and cheese combo and add on some crunchy lettuce, peppers, or grape tomatoes.



- MAIN: Turkey & cheese kabobs
- 2 SIDE A: Edamame pods & mixed nuts

NUTRITIONAL TIP:

A combination of protein & healthy fats keeps you full and boosts energy!



PACKING TIPS:

- Pods are a great way to add small amounts of tasty treats, like coconut flakes or raisins.
- Look for kid-safe kabob sticks at your local craft store, or cut a grilling stick down to size and sand the ends until smooth.

SUBSTITUTION IDEAS:

No meat, no dairy? No problem. Sub the turkey and cheddar cheese bites for the following:

Vegetarian: Feta cubes, olives, and cucumbers

Vegan: Grilled pineapple, mushroom, and eggplant

"SNEAKY" BROCCOLI GRILLED CHEESE

Grilled cheese is always a fan favorite, and we've found that it's a great way to subtly introduce a new veggie!



- MAIN: Broccoli grilled cheese
- 2 SIDE A: Carrots & ranch

NUTRITIONAL TIP:

Add additional veggies, like bell pepper or tomato for an extra vitamin boost!



PACKING TIPS:

- Our bento compartments are great for portion control, so you can pack them just the right amount of their favorite snack.
- Use a cookie cutter on your sandwiches to up the silly factor!

SUBSTITUTION IDEAS:

- For a gluten-free main, sub the bread slices for eggplant rounds, or get crafty with a lettuce wrap.
- Ranch is a kid-favorite, but for a healthier alternative try tzatziki.

TURKEY ROLL-UPS

Turkey roll-ups are an easy go-to, and can be adjusted for any diet restrictions! Add crunchy veggies and a zesty sauce for extra flavor.



- MAIN:
 Turkey, lettuce & tomato roll-ups
- 2 SIDE A: Bell peppers & apple slices

NUTRITIONAL TIP:

Bell peppers are low in calories and rich in vitamin C and other antioxidants.



PACKING TIPS:

- Soak apples and pears in lemon water or sprinkle with cinnamon to keep from turning brown.
- Fill all the nooks and crannies of your box with additional snack foods, like cherry tomatoes, nuts, or berries.

SUBSTITUTION IDEAS:

- Roll-ups allow for endless variety!
 For added nutrition, opt for a spinach or whole wheat tortilla.
- Add a tasty homemade dip, like hummus or pesto.