PREPARED LUNCH IDEAS

Preparing lunch from scratch can be a great way to incorporate many nutritious foods into tasty meals. They can also be very inexpensive to serve!

CONSIDERATIONS

 When planning meals, aim for a variety of healthy foods from Canada's Food Guide, including at least one vegetable or fruit, one whole grain food and one protein food. When you aim to include a wide variety of colours, textures, and flavours you increase the variety of nutrients students receive.





- Different cultures have different food preferences, for example, some students may prefer cooked vegetables and some may prefer them raw. Increasing the overall vegetable and fruit consumption matters more than the specific cooking method.
- Eating highly processed foods can increase the intake of sodium, sugars or saturated fat. Eating too much sodium, sugars or saturated fat can increase your risk of chronic disease. Aim to limit foods such as processed meats (E.g. sausages, hotdogs, ham, canned meat, deli meat), fruit gummies, sugar sweetened beverages, potato chips, frozen pizza products, instant noodle packs.
- Cook in bulk and freeze portions that can be heated up. Look into partnering with programs that could help with bulk cooking such as Home Economics, Culinary Arts, Student Leadership or a neighbouring school.





Include students in menu planning. Make a poll where students can
vote on their favourite items, invite students to make suggestions.
Including the students will help ensure you are meeting the varying
preferences of your population.



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LUNCH MENU IDEAS













CHILI	 onion, tomato, bell pepper, sweet potato, celery, corn, mushrooms 	 serve with whole grain bread, bannock or buns 	ground beef or turkeylentils, beans (kidney, black, pinto)
PASTA 8 MEAT SAUCE	 shredded carrot, zucchini, canned tomato, bell pepper 	whole grain pasta	 ground turkey, pork, or beef shredded cheese
QUINOA SALAD LINK TO RECIPE	 corn, chopped onion and bell pepper 	quinoabrown basmati rice	 canned beans (chickpeas, fava, romano, pinto, navy)
BANNOCK SANDWICH LINK TO RECIPE	 lettuce, tomato, cucumber, bell pepper 	 bannock or multigrain bread 	roast beef, turkey or chickenhummus
PASTA SALAD BOWL	 celery, broccoli, onion, bell pepper, peas, corn, shredded carrot 	• whole grain pasta	chicken or canned beansshredded cheese or crumbled feta
BEAN BURRITO	 onion, bell pepper, sweet potato, lettuce, corn, tomato 	whole grain tortillabrown rice or quinoa	black bean, chickpea or refried beansshredded cheese
WRAP	 lettuce, shredded cabbage, green onion, tomato, cucumber, 	whole grain tortilla	tuna, salmon, chicken or hummusshredded cheese
MINESTRONE SOUP	tomato, celery, carrot, zucchini, cabbagevegetable broth	• whole grain pasta	beans (black, kidney)shredded cheese
LENTIL PIZZA BUN LINK TO RECIPE	• canned tomato sauce	 whole wheat english muffin 	canned or cooked lentilsshredded cheese
TUNA MELT	 onion, shredded carrot, celery lettuce leaf 	• whole grain bun or bread	canned tunashredded cheese
CHICKEN DRUMSTICKS	 roasted squash, broccoli, green beans 	whole grain rice	• chicken drumsticks



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