





**Try to include plant-based proteins in your lunches.** Use hummus as a dip with fresh veggies.

**Roll it, stuff it or spread it.** Try different breads to keep lunches interesting like wraps, pita bread, muffin splits or rewena bread. Choose whole grain.

- Cut sandwiches, fruit and vegetables into different shapes using a biscuit cutter or knife.
- **Use heart healthy spreads which are** nutrient-rich on sandwiches such as avocado, hummus, nut butters (spread thinly).
- Make items in bulk and keep in the freezer like mini pizzas, mouse traps or frittata.
- Add lemon juice to thinly sliced fruit to stop them going brown.
- · Choose water, the best drink for your child.
- A frozen drink bottle or icepack helps keep milk products and meat/meat alternatives cold until lunchtime. Frozen bread also helps keep sandwich fillings cold.
- Involve your children in lunchbox choices and preparation.
   You could make your own healthy lunch at the same time.



## Loading up the lunchbox Ngā kai tika ō te tina For 2-5 year olds





Children need a variety of healthy food to learn and grow.

Try to choose foods from each of the four groups below, every day.





