

LUNCHBOXES

Emily Caroline Nutrition





CARBOHYDRATES

Mix it up! Try wholemeal, 50:50 too. Bread, pita, bagel, sandwich thins, bagel thins, pasta, wraps, cold new potatoes. Savoury pancakes/waffles/muffins from freezer stash!

PROTEIN

Variety can help with sandwich boredom. Tinned tuna, cheese, hummus, tinned salmon, soft spreadable cheese, sliced chicken, mashed pulses

VEGETABLES

Try grated carrot mixed in with wetter fillings, halved tomatoes, mini cucumbers, strips of pepper, milder salad leaves, carrot sticks, tinned sweetcorn







FRUIT

Small apples, ready peeled satsuma, banana, sliced grapes, berries. Don't forget tinned fruit (in juice) counts too. A small handful of dried fruit is great to enjoy at lunchtimes.

DAIRY

Add a portion of plain dairy Cubed cheese, cheese portion, pot of plain yoghurt, yoghurt with fruit, no added sugar milkshakes

DRINKS AND OTHERS

Water or small carton of milk Add healthy fats such as avocado with a chicken sandwich. Try fruit sweetened muffins and pancakes from the freezer. Don't forget the ice pack!