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Lunchable and Snack Ideas

Healthier foods and prep options for on-the-go lifestyles

The benefits: Preparing for the week ahead will ensure that you are providing yourself and/or your family with healthier food options when you are short on time.

DIY lunchable or snack boxes:

Eating well doesn't need to be complicated. Having the right ingredients on hand that are easy to prepare or grab on the go can save money and reduce the need for fast food. Reusable containers with compartments will help keep wet or dry items separate; if you don't have containers with compartments, try reusable or paper cupcake liners. Build your lunchable or snack box using a combination of fresh ingredients (see examples below). Make sure to adjust the *serving sizes* for each lunchable or snack box based on the needs of the individual's physical activity level, gender, age, height, and weight.

Proteins	Fruits and Vegetables	Carbohydrates	Sides
 Rolled deli meat Diced cooked chicken, turkey or ham Sliced pepperoni Hard-boiled eggs Almond, cashew, peanut, nut butter Cheese cubed, string, or sliced any variety Trail mix 	 Apple slices or sauce Avocado Oranges or clementines Grapes Berries Carrots Olives Celery sticks Pepper slices Cucumber slices 	 Whole-grain crackers Whole-grain tortillas Whole-grain bread or Sandwich thins bread Mini bagels Pita wedges Pretzels Veggie straws Goldfish Tortilla chips 	 Hummus* Guacamole Cream cheese Pizza sauce Ranch BBQ sauce Ketchup Mustard
 Yogurt 	 Grape tomatoes 	 Rice cakes 	*Also considered a source of protein

Lunchable recipes

Sausage brunchable

- Ingredients:
- Strawberries
- Yogurt or Greek yogurt

Mini waffle sandwiches with berries

- Ingredients:
- Mini waffles
- Whipped cream cheese
- Strawberries

- Mini Pancakes
- Sausage patties
- Cheese slices

• Almonds or nuts

of your choice

• Mixed berries or

sliced fruit

Instructions:

Layer mini pancakes, sausage, and cheese. Place a toothpick in the center of the pancake to hold it together.

Instructions:

Toast the waffles, then spread the whipped cream cheese on each waffle and top with strawberries. Add fruit and nuts.





Pizza lunchable

Ingredients:

- Sandwich thin
- Pizza sauce
- Mozzarella cheese
- Pepperoni
- Toppings (e.g., mushrooms, olives, peppers, etc.)

Turkey and cheese lunchable

Ingredients:

- Sliced deli turkey, rolled
- Cheese slices
- Whole-grain crackers
- Hard-boiled egg
- Grapes
- Guacamole
- Pretzel sticks

Nacho lunchable

Ingredients:

- Multigrain tortilla chips
- Low-sodium black beans, drained and rinsed
- Iceberg lettuce, shredded
- Shredded cheese
- Cherry tomatoes, halved
- Guacamole

Protein snack packs

Snack pack one

- Hard-boiled egg
- Peanut butter
- Whole wheat crackers
- Grapes
- Cubed or string cheese
- Celery or carrots

Snack pack three

- Cubed ham or turkey
- Cheese, yogurt, or Greek yogurt
- Almonds, cashews, or nuts of your choice





Instructions:

Toast the waffles, then spread the whipped cream cheese on each waffle and top with strawberries. Add fruit and nuts.

Instructions:

Assemble the lunchbox with all ingredients, and use cupcake liners or small containers to keep items separate to avoid sogginess.

Instructions:

In separate compartments or with muffin cups for your dividers add tortilla chips, black beans, lettuce, cheese, tomatoes, and guacamole. Serve with grapes or apple slices.







Snack pack two

- Beef or turkey snack bites
- Cheese slices
- Berries or grapes
- Peppers or carrots
- Whole wheat crackers

Snack pack four

- Olives or cherry tomatoes
- Almonds or cashews, or nuts of your choice
- Grapes or berries, popcorn or veggie straws





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