

## University of California Division of Agriculture and Natural Resources

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# The Healthy Brown Bag

15 Lunches for School-Aged Children

Low-fat cheese slices Whole wheat crackers Kiwi Baby carrots

Low-fat yogurt Pretzel sticks Green grapes Almonds (¼ c)

Bagel (½) Peanut butter (2 Tbsp) Cucumber rounds Raisins

\*English muffin pizza Dried fruit (¼ c) Small green salad Graham cracker

Roast beef sandwich (½) Apple wedges Sweet pepper slices Bean and cheese burrito Salsa Pear slices Animal crackers

\*Shake and Serve salad Breadstick crackers Low-fat dressing Orange wedges

Pasta salad with chicken Tomato wedges Pear

Unsweetened ready-to-eat cereal Low-fat milk Banana Celery Sticks

\*Tuna stacks (with whole wheat crackers and veggies) Low-fat cheese cubes Red grapes Mini pita rounds with hummus Baby tomatoes Canned pineapple (in own juice)

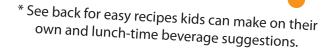
Peanut butter and jelly sandwich (½) Snap peas Tangerine or mandarin

Turkey wrap with lettuce Strawberries Broccoli with Low-fat ranch dressing

Ham sandwich with lettuce (½) Cantaloupe slices Celery sticks

Garden salad with
hard-boiled egg slices
Low-fat dressing
Whole wheat crackers
Watermelon cubes

Be Safe ~ Pack all lunches in an insulated lunch bag with an ice pack and remind kids to wash their hands before eating lunch!





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## **English Muffin Pizza**

Whole wheat English muffin 1/4 c Pizza sauce ½ c Part-skim mozzarella cheese Your favorite veggies

- Spread pizza sauce over each muffin half.
- Sprinkle cheese over sauce.
- Top cheese with veggies.
- Bake in toaster oven or microwave (45 seconds).
- Prepare the night before and keep chilled.



## **Be Healthy**

Choose low-fat or fat-free mayonnaise for sandwiches.

For easy tuna stackers, alternate tuna and veggies on whole wheat crackers!

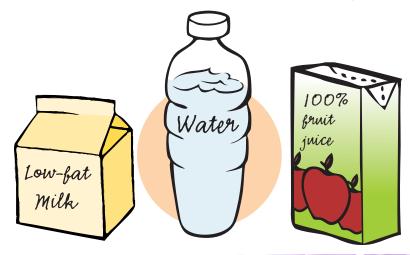
## **Shake and Serve Salad**

1 Re-sealable bag 1 c Lettuce 1/8 c Low-fat shredded cheese Shredded carrots or other veggies Low-fat dressing

- Mix ingredients together in re-sealable bag.
- Place dressing in a separate container to add at lunchtime.
- At lunch, add dressing to salad and shake.
- Don't forget your fork! Enjoy!

## **Healthy Lunchtime Drinks**

Low-fat or fat-free milk, water, and 100% fruit juice



Choose dairy products that are low in fat (milk, cheese and yogurt) for healthier lunches.

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