## K-12 plant-based bento box ideas

Plant-based bento box lunch ideas that meet nutrition guidelines.

## Benefits of plant-based bento boxes

- Low labor
- Healthy & delicious
- Students can take the box on the go
- Reduces stress of service staff during busy service times
- Encourages higher take-rate
- Longer shelf life
- Can be kept cold and served cold
- Reduces food waste
- Fun!



## Make your own combinations

PHOTO BY TRACY BURGIO/HSUS

Select 1 fruit, 1 grain, 2 meat/meat alternates, 1 veggie, 1 dip or sauce and 1 additional recipe from the options in the table below. Add items to a container and serve.

Fruit	Grain	Meat/meat alternate
<ul> <li>Grapes</li> <li>Apple slices</li> <li>Orange segments</li> <li>Strawberries</li> <li>Blueberries</li> </ul>	<ul> <li>Tortilla chips</li> <li>Pita</li> <li>Pretzels</li> <li>Wrap/bread</li> </ul>	<ul> <li><u>Chocolate chip hummus</u></li> <li><u>Roasted chickpeas 5 ways</u></li> <li><u>Oatmeal raisin hummus</u></li> <li><u>Lemon garlic hummus</u></li> <li>Sun butter</li> <li>Add your favorite plantbased meat</li> <li>Add your favorite falafel</li> </ul>
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Veggie	Dips & sauces	More recipes to try

For more recipes visit *forwardfood.org/recipes.* 

