

## Add excitement to vegetables and fruit.

- Send fruit such as bananas, pineapple or apples with a yogurt dip or vegetables like carrots, cucumbers or celery with hummus dip. Keep in mind; kids are more likely to eat vegetables and fruit that are already cut up!


## Offer a variety of meat and meat alternatives.

- Use leftover meat from supper or make a homemade egg salad mixture for sandwiches.


## Include milk and milk alternatives.

- Have a carton or container of milk with lunch. Add cheese to your child's sandwich or some yogurt to round out the meal.

Aim to include a food choice from each of the four food groups on Canada's Food Guide (Vegetables and Fruit, Grain Products, Milk and Alternatives and Meat and Alternatives) to make a balanced and healthy meal.

For more tips on making a balanced lunch, please visit:
http://www.albertahealthservices.ca/assets/info/nutrition/if-nfs-whats-for-lunch.pdf

For more information on Healthy Eating, visit:
http://www.albertahealthservices.ca/nutrition/Page2914.aspx

