Get creative with back to school lunches

Sunshine Coast Hospital and Health Service paediatric dietitian Zoe Hutchinson has some expert advice on healthy lunch boxes, with top tips for food that’s quick, easy to prepare and nutritious.

Miss Hutchinson said good nutrition is vital for growing bodies – and preparing healthy and fun school lunch can be easier than we think.

“Many of us are time poor and this may lead to parents resorting to highly processed food that can be high in added saturated fat, salt and sugar and low in vital nutrients,” Miss Hutchinson said.

“With a bit of planning/pre week preparation and freezing ahead of time, it makes it easier to fill up your child’s lunch box with healthy food and avoid less healthy, highly processed food. This will also ensure children are getting the recommended two serves of fruit and five serves of vegetables per day.”

The following lunch box ideas can get kids off to a healthy start to the school year:

- Sandwiches – on wholegrain bread/wraps. Some options are boiled egg and low fat mayonnaise; chicken and avocado and spinach leaves; low fat grated cheese and carrot and tomato; black beans, salsa, avocado and low fat sour cream; tuna/salmon and avocado; leftover sliced meat with salad filling.
- Deconstructed wraps – older children can make their own, so that the wrap/bread doesn’t go soggy.
- Chicken and roasted vegetables pesto pasta (from leftovers).
- Mini pizza - top a wholegrain pocket bread with tomato paste/cream cheese, ham, pineapple, capsicum and onion. Sprinkle with reduced fat cheese and grill until golden – serve cold in lunch box.
- Boiled Egg.
- Piece of fruit/cut up fruit salad.
- Snack Box - combine a selection of meat, reduced fat cheese/cream cheese/hummus, boiled egg, vegetable sticks.

Miss Hutchinson also recommends that parents take the following food safety precautions when preparing lunches:

- Include a frozen water bottle or small freezer brick in your child’s lunch box.
Media statement

- Pack lunches in a cooler bag or insulated lunch box
- Ensure rockmelon is consumed within two hours of cutting and remains in a cool place due to food safety risk
- Freeze yoghurt or milk to keep at a safe temperature
- Clean lunch boxes daily
- Make sure school bags containing lunch boxes are stored in the shade
- Wash hands before preparing and eating food.

Miss Hutchinson said eating habits were generally formed in early childhood, so it was important to give your child the best start by role modelling at home and school.

“By being good role models, parents can send a powerful message to their children in regard to healthy eating.”

ENDS

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