It’s time to say goodbye to the lunch box, and say hello to the Bento box! If you are tired of the same ol’ sandwich, I have some great ideas for you. I am “thinking outside of the bread,” and creating new lunch inspiration full of fun and flavor! The best part, you won’t break the bank creating healthy meals for your family. All of my ideas use Great Value and Marketside products from Walmart. Mother appreciated, kid approved!

**The Italian Pizzeria Bento Box**

**“Build Your Own Pizza” Style Salad**

What do you like on your pizza? Start with your favorite lettuce greens. Top it with your favorite pizza toppings, who needs crust anyway! Think Hawaiian pizza with pineapple and ham, all the way to a supreme style pizza. Feel free to pile on the pepperoni! Here are some topping ideas!

* Great Value Italian Cheese Blend
* Great Value Mozzarella Balls
* Great Value Dried Italian Herbs
* Great Value Mini Pepperoni
* Great Value Honey Ham
* Fresh Pineapple
* Mushrooms
* Peppers
* Onion
* Tomatoes
* Parmesan Crisps

**Italian Style Strawberries**

Do you know that balsamic vinegar enhances the taste of berries? Just like salt brings out the flavor of meat and veggies, balsamic does the same for juicy fresh berries. Here is how to try this!

Toss fresh sliced strawberries with diced fresh basil. Place 1 teaspoon of Great Value Balsamic vinegar in a small container. When time to serve, drizzle strawberries with balsamic for a special Italian treat!

**Chicken Littles**

I love these delicious (and adorable) Chicken Littles. Think of fried chicken meets a pasta salad in one bite! A great way to turn dinner into tomorrow’s lunch with a bit of planning. This is a great addition to a Bento box, but made in larger quantities, it also makes a fun appetizer for your next party!

**Ingredients**

3 Great Value Cooked Chicken Nuggets

3 cooked frozen Great Value Tortellini (tossed in Great Value Olive Oil and Italian Herbs)

2 slices of Great Value Sliced Provolone Cheese (cut into 6 stars or small squares)

3 fresh basils leaves

3 cherry tomatoes

3 pretzel sticks

2 tablespoons of Great Value Organic Parmesan Romano Pasta Sauce

**Directions**

Using a metal straw, make a hole in each tomato and cheese slice.

To assemble, skewer the tomato and tortellini with the pretzel stick to start. Place the basil and cheese stars on top of chicken nugget. Finish by inserting the pretzel through the hole in cheese and secure in the chicken nugget.

Place pasta sauce in a small container to dip the Chicken Littles.

**Taco-Bout A Bento Box!**

**Taco Salad**

**Ingredients**

¼ cup of lightly crushed Great Value Nacho Flavored Tortilla Chips

2 Tablespoons of Great Value Chipotle Ranch Dressing

1/3 cup of frozen Great Value Pork Al Pastor (thawed and cooked)

2 cups of Iceberg Lettuce

¼- ½ cup of frozen Southwest Blend Veggies

¼ Great Value Fiesta Blend Shredded Cheese

Fresh Tomatoes

**Directions**

Place dressing and chips into small containers. Place lettuce in a large well in bento box. Place Pork in a smaller well. Top lettuce with frozen veggies (they will be thawed by lunch and will keep things cold!) cheese and tomatoes. To serve, toss salad with dressing and top with crunchy chips.

**Churro Style Snack Mix with Apples and Cinnamon Almonds**

Make sure to make extra for afterschool snacks or movie night!

**Ingredients**

1 4.4 oz. container of Great Value Honey Vanilla Seasoned Butter

2 teaspoons of ground cinnamon

5 cups of Great Value Rice Squares Cereal

1 cup of Great Value Cinnamon Roasted Almonds (roughly chopped)

1 cup of cinnamon freeze dried apples, diced

**Directions**

Place butter in a large glass mixing bowl. Put bowl in microwave for 1 minute on high, or until butter is melted. Remove from microwave and stir in cinnamon until well combined. Stir in cereal, almonds and apples. Continue stirring until well coated. Store Churro Mix in an air tight container or zipper bag.

**The “Kebox”**

**Kebob Bento Box Ready for Dipping!**

**Savory Deli Kebob Ideas**

* Great Value Lunch Meat
* Great Value Frozen Meatballs (thawed and cooked)
* Sam’s Choice Precooked Chicken and Apple Sausage
* Great Value Pickles
* Great Value Sliced Cheese
* Great Value Olives
* Great Value Cheese Sticks (cut into 1” segments)
* Cherry Tomatoes

**Kebobs are all about the dipping. Great served with Great Value Ranch Dressing or Great Value French Onion Dip!**

**Fruit/Dessert Kebob ideas**

* Strawberries
* Kiwi
* Marshmallows
* Grapes
* Oranges
* Melon (use small cookie cutters to create shapes)
* Freshness Guaranteed Doughnut Holes
* Freshness Guaranteed Brownie Bites
* Freshness Guaranteed Crispy Rice Treats cut into small squares

**Serve with my easy to make Brown sugar Cinnamon Yogurt Dip!**

**Brown sugar Cinnamon Yogurt Dip**

**Ingredients**

4 ounces of softened Great Value Brown Sugar and Cinnamon Cream Cheese Spread

1 6 oz. container of Great Value Original Vanilla Low-fat Yogurt

**Directions**

Place cream cheese and yogurt in a small bowl. Stir until smooth and creamy. Refrigerate after making. Great dip for parties, lunch boxes and afterschool snacks!

**The Asian Style Bento**

Turn dinner into an Asian Bento Box to go! Use left over dinner ingredients to create a Thai Noodle Salad complete with a sassy dipping sauce! The Asian Avocado Dip is quite surprising! Although it begins with premade guacamole, it ends up being a flavor packed avocado dip full of bold flavors. An easy recipe to sneak some extra veggies into your lunch!

**Thai Noodle Salad**

**Ingredients**

1 1/2 cups of precooked spaghetti

2 Tablespoons (or to taste) of Great Value Thai Style Green Curry Sauce

**Directions**

Place spaghetti in a big compartment of your Bento Box. Drizzle with Curry Sauce, and then add your favorite toppings!

* Shredded Rotisserie Chicken
* Thin red pepper strips
* Diced green onion
* Shredded carrots
* Sesame seeds

**Asian Avocado Dip**

**Ingredients**

1 cup of Freshness Guaranteed Guacamole, mild

½ cup of diced edamame

¼ cup of diced red bell pepper

¼ cup of diced green onion

½ teaspoon of sesame oil

2 teaspoons of soy sauce

½-1 teaspoon of Thai Chili Paste or Sriracaha, if desired

1-2 Great Value Rice Cakes

1-2 squirts of coconut oil spray

1/8 teaspoon of Great Value Sweet Ginger Seasoning

**Directions**

Mix all ingredients together in a bowl. Serve with sugar snap peas or rice cakes. To flavor rice cakes, simply spray with a coconut oil spray, and sprinkle with Great Value Sweet Asian Seasoning. Refrigerate dip until needed.