lunches you'll

Already over the blah food in the caf? Then pack these yummy lunches-they have the perfect combo of protein and fiber to keep you energized all day!

WEDNESDAY

chicken salad

3/4 cup cooked pasta 1/2 cup frozen baby peas 1/2 cup grape or cherry tomatoes, halved 1/2 cup precooked grilled

chicken strips

1/4 cup Parmesan 2 thsp. light honey-mustard dressing

Your favorite flavors in one bowl! While pasta is cooking, put peas and tomatoes in a strainer; rinse under hot water for a sec. When pasta is cooked, drain and place in a container with a lid. Toss in peas, tomatoes, and chicken. Add cheese and dressing, then toss to coat. Cover and slip it in your bag!

TVESDAY red. black & yellow burrito

1/2 com canned black beans V4 cup canned corn, drained 2 thsp. canned diced tomatoes V4 cun cooked brown rice 2 thsp. pepper Jack cheese 1 ten-inch whole wheat tortilla

So easy! Put beans in a strainer and rinse. In a large bowl, toss the beans with corn and tomatoes. Stir in rice and cheese. Put the whole mixture in the tortilla and roll it up, then wrap burrito in foil. Yum!



A fun twist on a classic sammle. Spread dressing on 1 slice of toast. Add turkey bacon, turkey, tomato, and lettuce. Top

with second slice of toast, cut it in half, and pack it in a zipper baggie!

THURSDAY meatball pizza

> 1/4 cup marinara sauce I whole wheat pita 1/4 cup shredded or cubed skim

1 tsp. sliced fresh basil

school pizza! Spread sauce evenly over pita. Top with cheese and meatball slices. Bake in oven at 350°F until cheese is melted. Top with basil, cool in fridge 2 cooked turkey meatballs, thinly sliced overnight, then cut into four slices and wrap in foil.

So much better than doughy

spicy ham & cheese ro

> 1 spinach or whole wheat wran 2 slices reduced-fat cheddar cheese

3 slices low-sodum ham V4 cup shredded lettuce 1 thsp. spicy mustard 1/4 cup shredded cucumber V4 cup shredded carrots 2 thsp. dired tomatoes

Buh-bye, boring lunch! Spread wrap with mustard, then top with cheese and ham. Add veggies and tomatoes to just half of wrap; roll up starting on that side (so they end up in the middle!). Cut into six rolls. Pack in a Tupperware container.



17 EXPERT: Tara Ostrowe Sneag, M.S., R.D., a nutritionist to teens in New York, NY.

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