



TUTTLE



EVERYDAY BENTO

*50 Cute and Yummy
Lunches To Go*



WENDY THORPE COPLEY

Gingerbread Man Bento

This happy gingerbread man lunch is a fun way to kick off the holiday season. Though it conjures up the idea of sweets and Christmas festivities, it's filled with healthy foods anyone would enjoy.

INGREDIENTS

Sliced pumpernickel bread

Sliced Swiss cheese

Sliced pastrami

Mayonnaise

Yogurt pretzels

Sugar snap peas

Grape tomatoes

EQUIPMENT

Single-tier bento box

Gingerbread man cutter

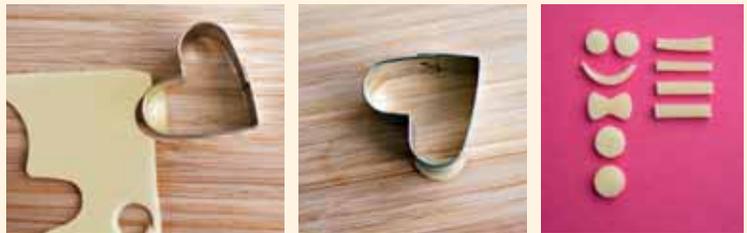
Extra-small circle cutter or drinking straw

Extra-small bow-tie cutter

Silicone food divider

Gingerbread man decorative pick

Variation *Substitute a gingerbread man for a gingerbread woman and have fun adding hair or decorating her dress. This is something kids love to help with.*



- 1 Cut two gingerbread shapes from the bread, one from the cheese and one from the pastrami. Assemble the sandwich.
- 2 Cut four extra-small circles, four small rectangles, a crescent, and a bow tie from the cheese scraps. If you don't have a crescent cutter, use a small circle or the rounded part of a heart cutter to cut a piece from the edge of the cheese (see photo above). Use the same cutter to cut the piece of cheese into a crescent shape.
- 3 Arrange the cheese shapes on top of the sandwich as shown in the photo: two circles for eyes, the crescent for the mouth, the bow tie and two circles to decorate the shirt, and the rectangles as decorations on the arms and legs. Glue the cheese in place with mayonnaise and place the sandwich in the box.
- 4 Tuck a few yogurt pretzels into the top of the box. Stand the silicone divider up next to the pretzels to separate them from the vegetables.
- 5 Pack a few rows of sugar snap peas next to the divider.
- 6 Thread a few tomatoes on the gingerbread man pick. Place the pick below the peas and then fill the space around it with more tomatoes.





Christmas Tree Bento

Fill your child's backpack with holiday cheer when you make this festive bento. The tree is assembled using veggies, cheese, and a small piece of pretzel stick, while the faux candy canes and peppermint drops are made from bread, salami, and cheese.

INGREDIENTS

Flatbread
6 large slices salami
Sliced Havarti cheese
Pretzel stick
Sugar snap peas
Red bell pepper piece

EQUIPMENT

Two-tier bento box
Small candy cane cutter
Red food-safe marker
Christmas tree decorative pick
Small star cutter
Extra-small star cutter

Variations *Ornaments for the tree can be cut from other types of vegetables. Thin slices of carrot, cucumber, tomato, or jicama would all work well.*



- 1 Cut four candy-cane shapes from a piece of flatbread. Use the red food-safe marker to draw stripes on the bread. Place some scraps of the bread at one end of one tier of the box. Cut another piece of bread to fit in the box over the scraps. Top with the decorated pieces of bread.
- 2 Fold a slice of salami in half, and then cut a piece of cheese to fit on top of it. Roll up the salami and cheese into a tight bundle. Repeat to make five more roll-ups. Stand the roll-ups on end in the empty space below the bread, spearing one of them with the Christmas tree decorative pick.
- 3 Place a small piece of pretzel stick at the near end of the second tier of the bento box. This will represent the trunk of the Christmas tree. Arrange the sugar snap peas above the pretzel to mimic the leaves of a fir tree.
- 4 Cut a small star from a scrap of cheese and place it at the top tip of the tree. Peel the red bell pepper, cut a thin slice, and punch stars from it using the extra-small star cutter. Arrange the star "ornaments" on the tree.