

FAST, FUN RECIPES & ACTIVITIES FOR THE STRANGEST SCHOOL YEAR EVER

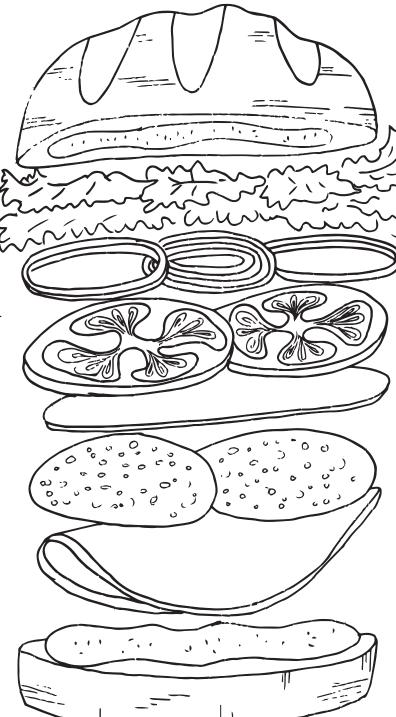
The only thing that's sure this school year is that it's going to be different. So let's make different better with easy, wholesome lunch recipes that any one can make (We're looking at you kids!)

Whether you're in the classroom or at the kitchen table this back-to-school season, lunch and learn about good food with Applegate.

MINI MAKES 1 MINI SUB TOTAL TIME: LESS THAN 15 MINS

INGREDIENTS

- 2 tablespoons mayonnaise
- 1 pinch of dried oregano
- 1 small bread roll, halved
- 1 slice APPLEGATE SNATURALS® Slow
 Cooked Ham, folded
 in half
- 2 slices APPLEGATE NATURALS® Genoa Salami
- 1 slice APPLEGATE ORGANICS® Provolone Cheese
- · 2 slices tomato
- 1 romaine lettuce leaf, finely shredded
- 3 slices red onion (optional)



DIRECTIONS

- 1. MIX
 mayonnaise
 and oregano in
 small bowl.
- 2. SPREAD mayo

 mixture on

 the insides

 (top and

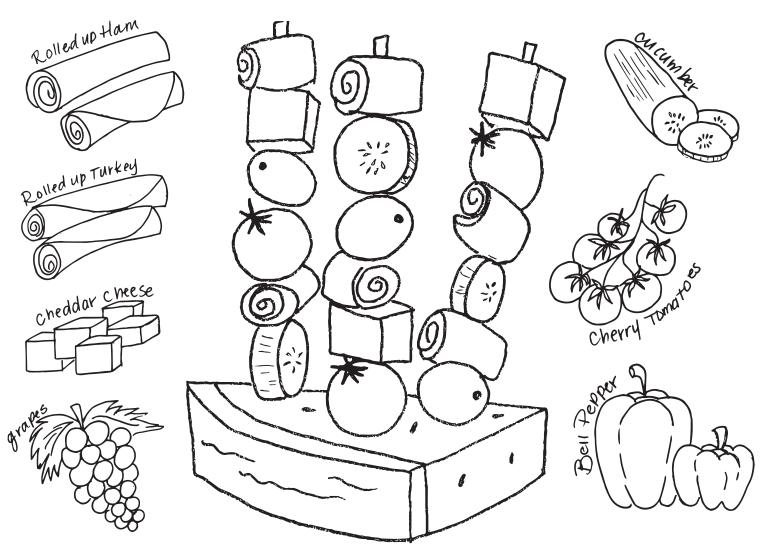
 bottom) of

 the roll.
- 3. PLACE (1)
 slice of ham,
 (2) slices of
 salami and
 (1) slice of
 provolone on
 the bottom
 half of roll.
- 4. TOP with
 (2) slices
 of tomato,
 lettuce and
 (2) slices
 of red onion
 (optional).
- 5. ADD the top part of the roll.



Funch Rebabs

MAKES 3 KEBABS | TOTAL TIME: LESS THAN 15 MINS



INGREDIENTS

- 1 slice APPLEGATE NATURALS® Slow
 Cooked Ham, rolled up and sliced into 3 pieces
- 1 slice APPLEGATE NATURALS® Oven Roasted Turkey Breast, rolled up and sliced into 3 pieces
- · 3 cubes of cheese
- 3 grapes (or another fruit cut into bite-sized pieces)
- 3 slices of cucumbers (or another vegetable cut into bite-sized pieces)
- 3 cherry tomatoes

DIRECTIONS

- 1. THREAD and alternate (1) piece of each: meat, cheese, fruit, and veggie-onto a small bamboo skewer.
- 2. REPEAT step 1 until you have (3) three skewers.
- 3. Optional: Have an adult snip off the sharp end of the skewers with scissors.



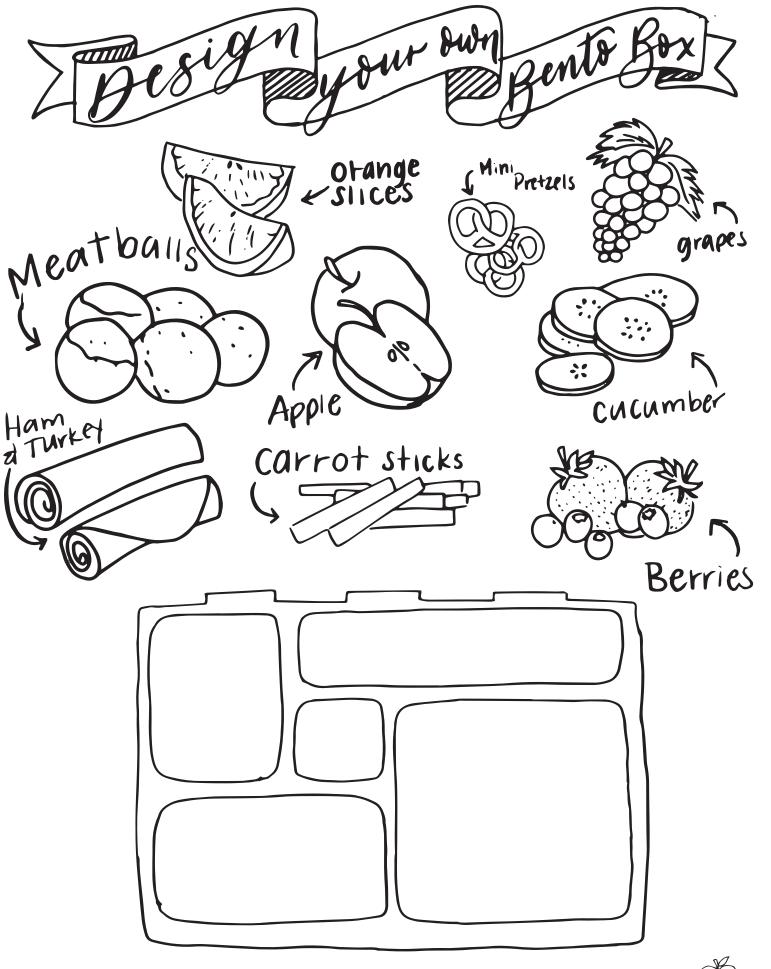
INGREDIENTS

- 2 slices multigrain bread
- 1 tablespoon hummus
- 4 slices APPLEGATE NATURALS® Oven Roasted Turkey Breast
- · 4 slices yellow bell pepper
- · 2 tablespoons of shredded carrot
- 3 slices tomato
- ½ ripe avocado, pitted, peeled, and mashed with a fork

DIRECTIONS

- 1. SPREAD hummus on one piece of bread.
- 2. TOP with (4) slices of turkey, (4) slices of yellow peppers, shredded carrots, and (3) slices of tomatoes.
- 3. MASH avocado on the remaining piece of bread with a fork.
- 4. CLOSE the sandwich by placing bread with avocado on top of the other layered ingredients.





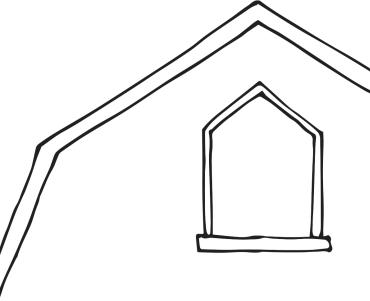
MEAT YOUR MATCH WORD SCRAMBLE

SUSAGEA	
ABNCO	
OHT DGO	
CSEEHE	
LEDI	
RBREGU	
ALISMA	



ICCNKEH





Word Search

Z U N F I O B G C O B T O X A A G R A S S R H U V Y T M T D F Y P G U R Z F U I F A R M J A M K P E R L Q N C O W N A E M L A Y W T E U D I N Y K V L G I P Z K N C E L Y Z T M Y D S V C U X W L Y Q B U O P W E I M J Y T E B M X D R C S H G

LBQMGF

NPVDNBJXNQK

Chicken Cow Family Farm Grass

> Humane Natural Tu Organic

Pig Turkey Yum



ANSWER KEY

WORD SCRAMBLE

SAUSAGE BACON HOT DOG CHEESE DELI BURGER SALAMI CHICKEN

EAT CLEAN

WORD SEARCH

