Quick & Healthy Lunch/Dinner Ideas

Here are some ways you can put together the foods above to make a healthy, well-balanced lunch:

- 1. Put a healthy spin on the traditional sandwich: use 2 pieces of thin sandwich bread, 2 ounces reduced-sodium lean turkey, hummus, spinach, bell pepper and mustard. Add some carrot sticks and light ranch dressing on the side.
- 2. Mix together some cooked quinoa, white beans, chopped bell pepper, carrots and broccoli to make a grain salad. Toss with some olive oil, lemon juice, salt and pepper. Add a nectarine or some grapes on the side and a small handful of dry roasted almonds. if desired.
- 3. Make a tuna salad with canned tuna, light mayo, diced celery, lemon juice and freshly ground pepper. Serve it over greens with an apple and peanut butter on the side.
- 4. Try a quick yogurt parfait with non-fat plain Greek yogurt, diced pineapple, peaches and a handful of pecans on the side.
- 5. Pack a cup of leftover chili or vegetable soup. Top it with some fresh tomatoes and non-fat plain yogurt instead of sour cream.
- 6. Fill a whole wheat tortilla wrap with rotisserie chicken, hummus, sundried tomatoes, feta cheese and greens. Add a side of fruit if it fits with your plan.
- 7. Try a hard-boiled egg with a piece of fruit, string cheese and 5 whole wheat crackers. You could also add some carrots, celery sticks and peanut butter.
- 8. Throw together a salad with romaine lettuce or spinach and any other non-starchy vegetables that you like. Top with some cottage cheese, chopped nuts and a tablespoon of light dressing.

Dining out for Lunch/Dinner?

If you don't have time to make a healthy lunch at home, follow these tips when eating out:

- Try out a vegetarian option, like a grilled vegetable Panini or wrap with fresh vegetables and hummus.
- Order a salad with the dressing on the side. (Watch out for salads with a lot of cheese or fried meats. Ask for less cheese and hold the fried onions and meats.)
- Opt for grilled meat, fish, and poultry rather than fried.
- Order the smallest sandwich. So, skip the double decker cheeseburger and choose a regular hamburger with lettuce, tomato, onion and mustard. Or go for the 6-inch sub rather than the foot-long option.
- Ask if whole wheat is an option for sandwich bread, wraps, or pitas.
- Opt for fresh vegetables, fresh fruit or low-fat yogurt as side dishes.
- Order broth-based vegetable or bean soup rather than creamy soups.