



"Sandwich in" a September Picnic!

September is a great time for bike riding and impromptu picnics with your kids. Sandwiches are easy to make. Most kids are happy to eat the sandwich they made themselves. Fresh vegetables from the garden or farmer's market were used to create this "open face" sandwich (pun intended) in the photo.

Save money with sandwich lunches by skipping the chips, fries and soda that go with most fast-food lunches. Make your own sandwiches with low-cost ingredients. Just add fruit, cheese sticks, a glass of milk, or nuts to make a nutritious meal.

Put the sandwiches in an insulated lunch bag and hop on your bike to go have a picnic at the park!



Serves 2

A healthy snack from 3 food groups: vegetables, grains and dairy.

Ingredients:

- 1 whole wheat English muffin or 2 slices of whole wheat bread
- 2 teaspoons ranch style dressing
- 1/4 cup shredded cheddar cheese or 1 slice of cheese
- ½ cup grated or chopped vegetables such as red, yellow or green pepper, peas, beans, broccoli, celery, carrots, olives, tomatoes, summer squash, etc.

Directions:

- 1. Wash hands with soap and water. Split the English muffin in half. Place each half on a plate.
- 2. Spread 1 teaspoon ranch dressing on each half.
- 3. Top each muffin slice with half of the shredded cheese.
- 4. Arrange vegetables on top to create a silly face.
- 5. Serve with a glass of milk. Makes 2 sandwiches. Each sandwich contains: Calories 150, Total Fat 8g, Saturated Fat 3g Cholesterol 15mg, Sodium 270mg, Total Carbohydrates 16g, Fiber 1g, Total Sugars 3g, includes 0g Added Sugars, Protein 7g, Vitamin D 0%, Calcium 15%, Iron 6%, Potassium 2%.

Source: Sandwich recipes from USDA's MyPlate Kitchen Recipes - https://www.myplate.gov/myplate-kitchen/recipes



For more information check out Food Fun for Young Children at:

https://go.unl.edu/food-fun

More sandwich ideas:

- Tuna Apple Salad Sandwich
- Grape and Cashew Salad Sandwich
- Cucumber sandwiches
- Pita pockets filled with shredded vegetables and meat
- Cream cheese and nectarines on toast
- Scrambled egg, cheese and salsa wrapped in a whole wheat tortilla
- Any leftovers from your fridge on bread

Nebraska Extension is a Division of the Institute of Agriculture and Natural Resources at the University of Nebraska–Lincoln cooperating with the Counties and the United Sates Department of Agriculture.

Nebraska Extension educational programs abide with the nondiscrimination policies of the University of Nebraska–Lincoln and the United States Department of Agriculture.

