



SCHOOL LUNCHES INSPIRATION

https://www.mainland.co.nz/recipe/School_lunchbox_inspiration.html



PREP TIME
15-20 MINS

COOKING TIME
15 MINS

SERVES
6-8

These recipes are a delicious and tasty alternative for school lunches.

Ingredients

Pizza Squares

- 8 slices white bread
- 1 yellow capsicum, finely chopped
- 3 tomatoes, finely chopped
- 200 grams ham, finely chopped
- 1 spring onion, finely sliced
- mayonnaise
- 8 Mainland Edam Cheese Slices

Cheesy pesto sliders

- 12-pack of slider buns (find them in the bakery aisle of your local supermarket)
- 1 packet Mainland Edam Cheese Slices
- 7-8 tablespoons pesto

Method

Pizza Squares

1. Preheat the grill on your oven to high.
2. Place the bread slices on a baking tray and spread each one with some mayonnaise.
3. In a large bowl, mix the chopped capsicum, tomato, ham and spring onion. Divide this evenly across the bread slices, then top each one with a Mainland Edam Cheese Slice. Pop under the grill until the bread is toasted and the cheese is nicely melted.

You can serve these Pizza Squares immediately or let them cool, cut them up and stack them into school lunchboxes.

Cheesy pesto sliders

1. Preheat your oven to 180°C.
2. Slice the slider buns in half. Using half the pesto, add a smear to each base, then add a layer of Mainland Edam Slices. Repeat with another layer of pesto and cheese slices.
3. Place the top of the slider buns on, transfer to a baking tray and bake for 15-20 minutes until the buns are toasted and the cheese is melted. Remove and allow to cool slightly before eating..