

LUNCH BOX WITH VEGETABLE BALLS SKEWERS

INGREDIENTS

3 or 4 Garden Gourmet Vegetable Balls

3 cherry tomatoes

1 cucumber

4 or 5 peeled baby carrots

1 apple

1 tbsp ready-made hummus of your choice (e.g. grilled pepper hummus)

1 handful of mini breadsticks

 1 SERVING

 10 MIN

 EASY

Get ready for the ultimate back-to-school lunchbox treat with our plant-based Vegetable Balls Skewers! Bursting with savory flavors and colorful veggies, these skewers are the perfect on-the-go meal for your kids after the summer holidays. Packed with mouthwatering flavors, it's a guaranteed way to make their lunchtime a delightful experience.

PREPARATION

1. Cook the vegetable balls

Cook the vegetable balls according to the instructions on the package and let them cool.

2. Prep the skewers

Halve the cherry tomatoes and use a peeler to create cucumber ribbons, then roll them up. Skewer the cucumber rolls, cherry tomatoes, and vegetable balls onto the wooden skewers.

3. Finish the lunchbox and enjoy

Slice the apple into wedges and place them in the lunch box along with the carrots, breadsticks, and hummus.

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