



# 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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