Build a mix-and-match sandwich filling station

Keep sandwich components separate so one preparation session can support different lunches.

Lunch combination one

Lunch combination two

Lunch combination three

Preparation date and storage plan

Food safety: Refrigerate perishable fillings at 40 F or colder. For packed lunches away from refrigeration, use an insulated bag with at least two cold sources. Check storage guidance for each ingredient; three combinations do not establish a three-day shelf life. Sources: FoodSafety.gov and USDA FSIS.

Use current product directions. The guide and printable are free; no purchase or signup is required.