

Bento Box

Servings: 1

Prep Time: **5 minutes**



INGREDIENTS

- 1/2 cup fresh blueberries
- 1 hard-boiled egg, peeled
- 1/3 cup cucumber slices
- 1 ounce cubed white cheddar cheese
- 2 slices salami
- 1/8 cup roasted almonds
- 1/8 cup ranch dressing

INSTRUCTIONS

- 1 Divide blueberries, eggs, cucumber, cheese, salami, and almonds between sections of bento box.
- 2 Secure ranch dressing in small container with lid.
- 3 Refrigerate and serve as a snack or lunch.

Variations

- Substitute mozzarella, Swiss, or Gouda for cheddar cheese.
- Season eggs with salt and pepper or spices.

About This Recipe

For a tasty meal or snack on the go, you can't beat this Low-Carb Bento Box with blueberries. It's as fun to assemble (and photograph) as it is to eat, filling each compartment with sweet and savory treats. From rich salami to sweet-tart blueberries and crisp cucumber to crunchy almonds, all your senses will be satisfied.



Grab a
boost of
blue