

# **Deconstructed Meals**

## What Are Deconstructed Meals?

- Family meals that are broken down into it's basic ingredient components, serving those components separately
- Instead of pre-making tacos for everyone or pre-mixing a pasta, all the components are served separately for everyone to build their own

## Why Serve Deconstructed Meals?

- This allows for you to include safe foods for all at the table
- This allows everyone to customize to their tastes but also to experiment with new combinations in small amounts
- Prevents the need to short order cook or cook multiple meals
- They are great for busy nights because you can often prep most of it ahead of time

#### How to Serve?

- Place the food on the counter or on table
- Anything that needs to be cut up, I often leave on a large cutting board to reduce dishes
- Allow everyone to build their own version of what they want and don't limit or dictate how it needs to be done or what needs to be eaten
- Get creative and use a variety of veggies and fruit that is either canned, frozen, or fresh.

#### What to include?

- Include whatever you want as part of the plan for the meal
- Then make sure you also add in at least one or two preferred foods of your child as part of the family choices
- Below are samples of deconstructed meals with some ideas of toppings you might want to include, however you may choose to add or decline some of the ingredients based on your family, budget, allergies, preferences, etc.

# How Do I Use the Worksheet on the Next Page?

- There are few examples provided to get you started
- Write down some toppings you might consider including, do a google search for additional ideas for each deconstructed meal
- Write down the one or two "must have" or "safe" foods to ensure your picky eater is comfortable at the meal
- It's ok if the safe foods don't "match" the meal, include them as part of the spread
- Get creative, it's ok to use canned, frozen or fresh foods depending on budget, availability and preferences

### **Additional Ideas and Resources:**

https://www.healthline.com/nutrition/healthy-deconstructed-dinners-to-please-the-whole-family#7

https://feedingbytes.com/2014/07/tired-mealtime-battles-deconstruct-meals/



# **Deconstructed Meals**

Meal Idea Tacos or	Foods to Consider Including		Safe Foods to include
	Taco shells/wraps/tortilla	Ranch or other dressing	
Fajitas	chips	Shredded cheese	
	Protein (beef, chicken,	Peppers	
	beans, pork)	corn	
	Tomatoes/Salsa	Sour cream	
	Avocado		
Build Your	Bread Product (pizza dough,	Pizza/tomato sauce	
Own Pizza	naan bread, Greek pitas,	Protein (pepperoni, chicken,	
	bagels, English muffin, etc)	cold meats)	
	Cheese	Veggie toppings	
Pasta Bar	Pasta	Veggies	
	Sauce (tomato, rose, pesto,	Proteins	
	alfredo, butter)	Troteins	
	*you can cook carrots or		
	spinach into the sauce, but		
	make sure your child knows		
Salad Bar	Lettuce or greens	Salad Dressings (can be a dip)	
	Protein (Hardboiled eggs,	Avocado	
	tofu, chicken, beef, pork)	Tomato	
		Carrots	
	Quinoa, rice, croutons, or hemp heart "sprinkles"	fruit	
	Shredded cheese	iruit	
Baked Potato	Baked potatoes	Green onion	
Bar	Diced ham or bacon		
	Sour cream	Peppers butter	
Breakfast for	French toast, pancakes or	Fruit	
Dinner	waffles	Peanut butter	
	Cream cheese		
	Cottage cheese	Syrup jam	
Charcuterie	crackers, cut up naan, pita,	Sliced cheese	
board	etc	Sliced veggies and fruit	
	Selection of deli meats		
		nuts	
Sandwich Bar	Hardboiled eggs		
Saliuwicii bai			
Sushi bar			
Sustili Dali			