

DIY Taco Lunchbox

Who doesn't love a taco? While the tortillas most likely won't be warm when you eat it, warming them first keeps them pliable for filling. If you're missing the crunch of a hard taco, sub tortilla chips for the soft tortillas.

Ingredients

- 2 (5½-inch) corn or flour tortillas, warmed if desired
- 3 [Easy Turkey Meatballs](#), crumbled
- ½ teaspoon mild chili powder
- ¼ cup guacamole
- ⅓ cup chopped grape tomatoes or bell pepper
- ⅓ cup thinly sliced romaine or shredded carrot
- 2 tablespoons shredded Mexican-style cheese
- 1 tablespoon sour cream (Optional)
- 1 lime wedge (Optional)

Directions

Wrap tortillas in plastic wrap or foil. Combine meatballs with chili powder in a small bowl; mix well. Pack the meatballs along with guacamole, tomatoes (or peppers), lettuce (or carrot), cheese, sour cream (if using) and lime wedge (if using) in a divided bento-style lunchbox or in separate containers with lids. Place the wrapped tortillas on top.

Refrigerate or keep cold with an ice pack until ready to serve. To serve, divide the meatballs, guacamole, tomatoes (or peppers), lettuce (or carrot) and cheese between the tortillas. Top with sour cream and serve with a lime wedge, if desired.