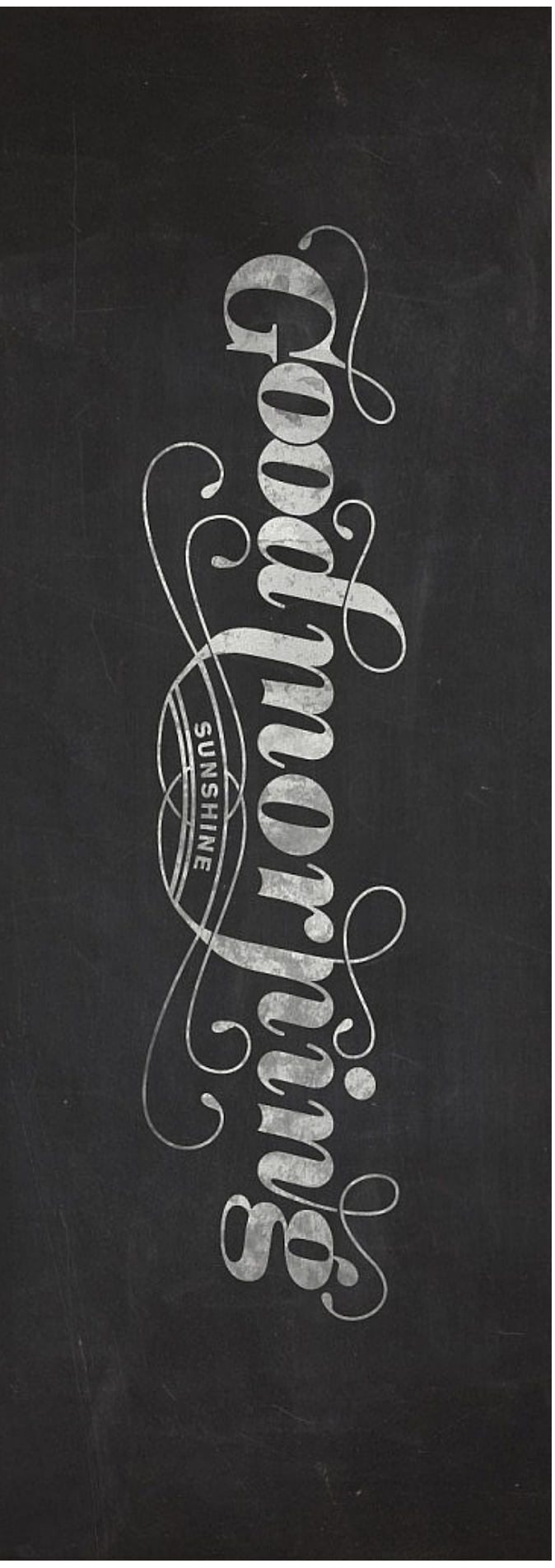


bambinifood

food for Smart Kids

[About](#) [Believe](#) [More?](#)

[Solutions](#) [Recipes](#) [Contact](#)



About Marloes & bambinifood

I just simply love kids, food, eating, cooking, nutrition, travelling, different cultures, and love life.



After more then 15 years of traveling, living on different continents, working in the Hotel, Restaurant and Food industry. Having met different parents, unique kids, and their cooking and eating options, I decided to offer a solution all caretakers need at times.

Supporting all of YOU out there who get tired once in a while, have a bad day, are out of creativity, or can't simply do it all always - understandably!

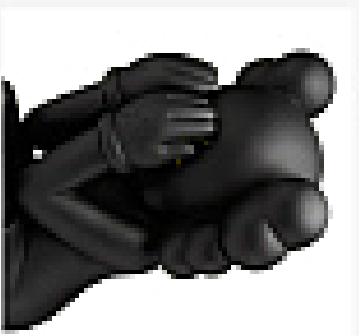
Offering you a bit of inspiration and help, a non-judgemental solution when you need it.

Believe

"This Concept was born out of a dream and a belief that every child should have access to food, that will support their growth and development, on all levels, and a passion to offer a life changing, yet practical, widely available solution for parents and caretakers." – Marloes



MORE...



15

Scott Sore, the man behind 10 Deep.

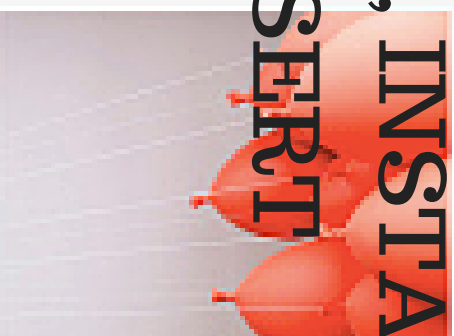
Everyone is now aware that the only way to stay competitive and strong in the 21st century is through technology. It is essential to the food producer and the



LIVE FEED FACEBOOK, INSTAGRAM,



AND BLOG INSERT



12

Mofo Mofo

from 1978, a Congressional report, now based in Baltimore, points out that there is little existing data on the costs of many alternative transportation modes. One of the first steps then taken was to set up a panel to study the costs of public transit systems and to report back to the House committee.

Thomas Kingdom is

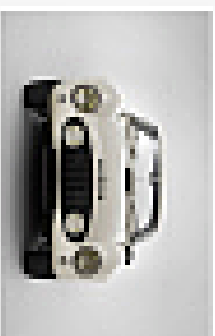
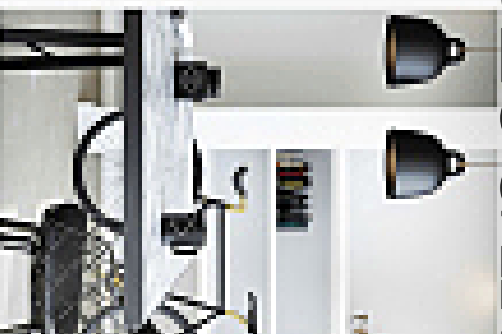
**a small creative
studio dedicated**

100

04630706

Wandflach Isomet

100



12

More

But in 1998, a Psychological Institute, now based in Baltimore, published *What's Missing* in society's leading journals. It was a most interesting statement in that time being. One of the first to report on a new wave of papers that were about women in the news magazine.

Subscription Solution

 WEEKLY MEAL PLAN	
SUNDAY:	Buffalo chicken lettuce wraps, roasted cauliflower
MONDAY:	Garlic lemon grilled turkey breast with roasted broccoli and baked potatoes
TUESDAY:	Eating out!
WEDNESDAY:	Paleo pizza with Brussels sprouts
THURSDAY:	Breakfast for dinner! Egg scramble with chicken sausage, spinach, peppers and tomatoes
FRIDAY:	Salmon over spinach with assorted grilled vegetables
SATURDAY:	Chicken tortilla soup

START ANY TIME & YOU
RECEIVE BY EMAIL

A 5-day Meal Plan for that
school week
With its ready to go
shopping list
& Recipes



Dietary Requirements

No One Likes to Be Alienated - Let's ALL be Cool

Dairy Free, Gluten Free, Sugar Free, Wheat Free and more...

...a 'normal' subject of now-a-days parenthood

The recipes minimise the use of gluten, wheat, dairy and offer nutritionally responsible solutions, so the meals can be 'normally' prepared for all

Where any of the above is not applicable, an alternative or easy replacement is suggested

Taking the stress and worries out of children's unique intolerances and tastes

Solution Just For You



A Meal Plan that is fully tailored to the dietary requirements, likes and don't likes of your little one

BUY NOW
EUR 50.00
per week



Would you like to talk through the challenges of feeding you little one and find a solution together

BUY NOW
EUR 99.00
per 45min Consult



Live in your kitchen and at your table, with a positive vibe, passion and energy, we can tackle it together

Prices Depending on
Duration, Location and
number of Kids

Recipes

JOIN THE **SWEET POTATO SOUL** VIP LIST!
And download one of my delicious, healthy, and nourishing vegan meal plans with recipes for free!

Name

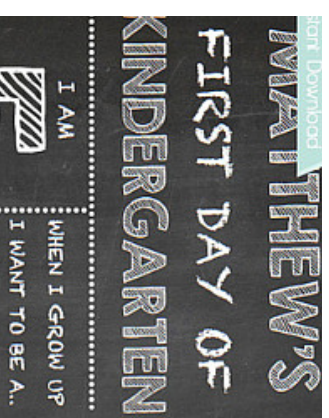
Email

GO!

Breakfast



Lunch Box



Snack



Dinner



Say hello to Family Food

Family Food



Kiwi fruit, ginger and



Subscribe

Never Miss a

Recipe

Click on A Recipe and Recipe Page to look like



TOTAL TIME

35 mins

PREP 15 MINS

COOK 20 MINS

INGREDIENTS

Nutrition

SERVINGS	UNITS	US
4		

2 lbs boneless chicken breasts, cut into bite-size pieces

1-2 tablespoon olive oil

1 garlic clove, crushed

1/4 teaspoon ginger

3/4 teaspoon crushed red pepper flakes

1/4 cup apple juice

DIRECTIONS

Editor's Note: Named Bourbon Chicken because it was supposedly created by a Chinese cook who worked in a restaurant on Bourbon Street.

Heat oil in a large skillet.

Add chicken pieces and cook until lightly browned.

Remove chicken.

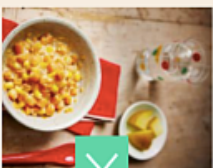
Add remaining ingredients, heating over medium Heat until well mixed and dissolved.

Add chicken and bring to a hard boil.

Reduce heat and simmer for 20 minutes.

Serve over hot rice and ENJOY.

More Weaning Recipes



Contact

Marloes Knippenberg

Marloes@bambinifood.com

Skype: marloesknip

