

bambinifood

food for Smart Kids

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

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

Goodmorning
SUNSHINE



About Marloes & bambinifood

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



After more than 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!

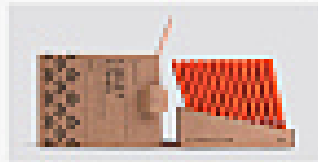
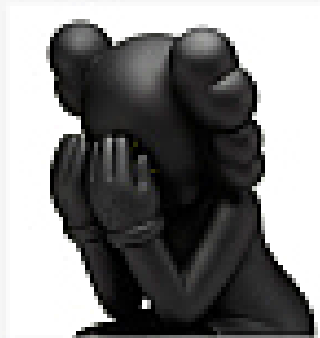
Offering you a bit of inspiration and help, a non-judgemental solution when you need it.

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



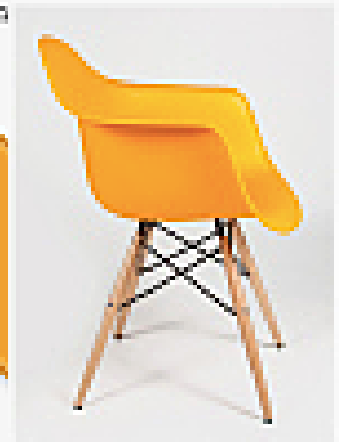
More...



Design Fashion, Interview

Scott Sasso, the man behind 10 Deep.

Everyone in our community already knows Scott Sasso and his work for 10 Deep's over 100 employees. He was chosen by the book designers and the founders of the community on the 10 Deep annual session would have been the...



LIVE FEED FACEBOOK, INSTAGRAM, AND BLOG INSERT



Fashion, Photography

Mate More

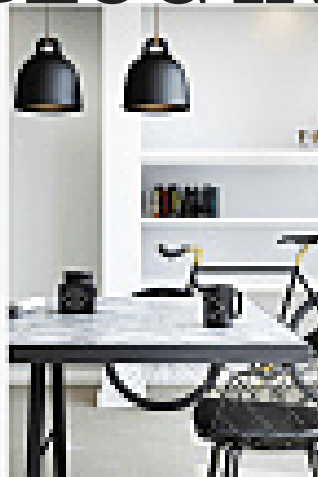
Born in 1988 in Debrecen, Hungary, now based in Budapest, photographer Mate More is mostly shooting some of the most interesting subjects that have been lately. One of his best is reported in the series of pages because a best model for the main magazine



TIRA®

Themes Kingdom is a small creative studio dedicated to making awesome WordPress themes.

www.themekingdom.com



Fashion, Photography

Mate More

Born in 1988 in Debrecen, Hungary, now based in Budapest, photographer Mate More is mostly shooting some of the most interesting subjects that have been lately. One of his best is reported in the series of pages because a best model for the main magazine

Subscription Solution



**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



www.shutterstock.com - 276633391

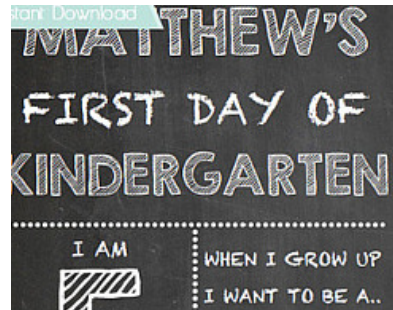


Say hello to Family Food

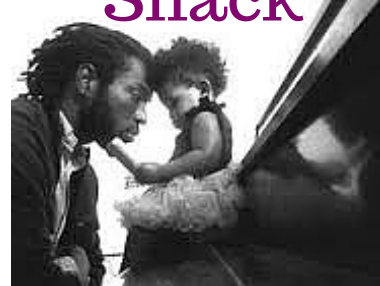
Family Food



Lunch Box



Snack



Kiwi fruit, ginger and



Dinner



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 4

UNITS US

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

