

Produce Storage Guide

In The Fridge

Apples & Citrus

Store in your fridge drawer where it is dry and cool



Asparagus, celery, carrots

Slice off the bottoms + stand them in a jar with a little bit of water to keep them hydrated



Berries

To prevent mold, rinse in a water bath with a splash of vinegar, then pat dry + store in an airtight container



Leafy greens

Store with a cloth in an airtight container



In The Pantry

On The Counter

Onions

Store in a dark, dry, well-ventilated place



Potatoes

Store away from sunlight in a cool, dark, dry, well-ventilated place



Store apart from each other!

Bananas

Keep away from other fruit - they will accelerate ripening



Tomatoes

Store away from direct sunlight, with stem end down

