

Produce Storage Guide

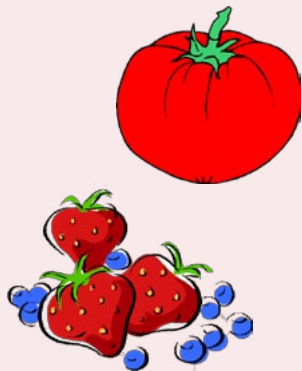
Produce generally doesn't come with an expiration date so it can sometimes be hard to judge how much to buy before it will go bad. Use this guide to help properly store ingredients and keep track of more perishable items so you aren't left with a ton of food waste.

Store produce in fridge unless otherwise noted.

Store more perishable items in visible, easy to access places so you won't forget about them!

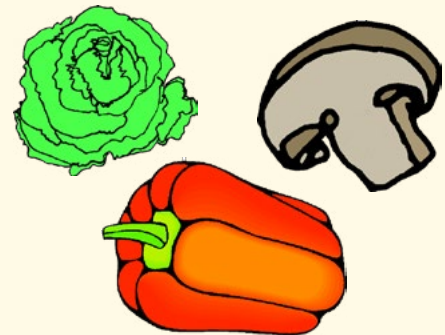
Use Within 3-5 Days

- Asparagus
- Banana, once fully ripened
(store on countertop)
- Basil
- Berries
- Bok Choy
- Chard
- Chives
- Cilantro
- Escarole
- Kale
- Okra
- Onion, cut
- Peaches, once ripened
(store on countertop until ripe)
- Plums, once ripened
(store on countertop until ripe)
- Raddichio
- Snow Peas
- Spinach
- Tomatoes
(store on countertop)



Use Within 5-7 Days

- Artichokes
- Arugula
- Bell Peppers
- Broccoli
- Broccoli Rabe
- Brussels Sprouts
- Cabbage, Savoy & Napa
- Cauliflower
- Cherries
- Cucumbers
(store on countertop)
- Eggplant
- Endive
- Fennel
- Grapes
- Green Beans
- Green Onions
- Jicama
- Leeks
- Lettuce
- Mint
- Mixed Greens
- Melon, cut
- Mushrooms
(paper bag in fridge)
- Pineapple, cut
- Potatoes, baby
(cool dark place away from onions)
- Radishes
- Scallions
- Summer Squash
- Winter Squash, cut
- Zucchini



No Rush: 2+ Weeks

- Beets
- Cabbage, Green & Red
- Carrots
- Celery
- Ginger
- Lemons
- Limes
- Onions, whole
(cool dark place away from potatoes)
- Parsnips
- Potatoes, large
(cool dark place away from onions)
- Rosemary
- Sweet Potatoes
(store on countertop)
- Thyme
- Turnips
- Winter Squash, whole
(store on countertop)

