

Prevent food waste

Tips to store your vegetables

Celery can be stored in the fridge for a month if it's whole & uncut or up to 2 weeks if precut. Wrap uncut celery in aluminum foil and place in the crisper. Store precut celery in a sealed container submerged in water, change water every other day.



Wrap unwashed carrots in a paper towel & store in an airtight container. Keep carrots in the coolest part of your fridge, and away from fruit that produces ethylene gas, such as apples, to prevent spoiling. Store peeled carrots in water in an airtight container, change water every other day.



Store tomatoes in a container lined with a paper towel on the counter-top and away from sunlight.



Onions and garlic can last for 6-8 weeks if you store them in a cool, dry, and dark place such as a pantry

REDUCE



Wrap mushrooms in paper towels in open plastic bags or paper bags & keep them in the fridge.



For boxed salad greens place a paper towel on top of the greens and store container upside down in the fridge. Change the paper towel often and your greens will last for almost 20 days past the "best buy" date.



For heads of lettuce, wrap each individual head of lettuce in aluminum foil. Every time you remove leaves from the head make sure you tightly wrap it back up. This will help your lettuce last for almost 30 days.

