

# Plastic-Free Ways to Store Fall Produce



## APPLES

Store apples on a cool counter or shelf for up to two weeks. For longer periods of time, place them in a cardboard box in the fridge.



## AVOCADOS

Place avocados in a paper bag at room temp. If you want to soften them, place an apple in the bag with them.



## CAULIFLOWER

Cauliflower will last a while in a closed container in the fridge, but tastes best the day after it's bought.



## EGGPLANT

Does fine if it's left out in a cool room. Don't wash it until you're ready to use it; eggplant doesn't like any extra moisture around its leaves. For longer storage, place it loosely in the crisper.



## FIGS

Figs don't like humidity! Don't put these fruits in closed containers. Although a paper bag works to absorb excess moisture, you can place figs, unstacked, on a plate in the fridge for up to a week.



## LEAFY GREENS

Remove bands or twist ties. Most greens need to be kept in an air-tight container with a damp cloth to keep them from drying out. Kale, collards, and chard do well in a cup of water on the counter or fridge.



## HERBS

Keep herbs in a closed container in the fridge for up to a week; any longer might encourage mold.



## OKRA

Okra doesn't care for humidity either, so store the pods with a dry towel in an airtight container. Note that the pods are best eaten shortly after purchase.



## PEPPERS

Wash peppers right before you plan on eating them. Store them in a cool room for a few days, or put them in a crisper if you need longer storage.



## POMEGRANATES

Pomegranates don't require refrigeration. Instead, keep them up to a month on a cool counter.



## SHELLING BEANS

Store shelling beans in an open container in the fridge. If you're not eating them ASAP, some recommend freezing them.



## SWEET POTATOES

House sweet potatoes in a cool, dark, well-ventilated place. Never refrigerate them; these guys don't like the cold.



## TOMATOES

Do not chill! Depending on ripeness, tomatoes can stay for up to two weeks on the counter. If you're looking to speed up the ripeness, put them in a paper bag with an apple.



## ZUCCHINI

Zucchini does fine for a few days if it's left out on a cool counter (even after it's cut). Wrap it in a cloth and refrigerate for longer storage.