

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.