










# How to Store Your Misfits Market Produce




Congrats! You just rescued a delicious batch of sometimes funny-looking fruits and veggies. Now what? Use this guide to give your produce a long and happy life.

## Up to 1 week



### Refrigerator shelf

-  Green beans
-  Mushrooms
-  Strawberries
-  Raspberries
-  Blackberries
-  Peas
-  Chives
-  Asparagus (store upright with ends in water and tips out)
-  Cilantro/Parsley (stems in water, leaves loosely covered with a plastic bag)

### Refrigerator crisper drawer






-  Zucchini
-  Summer squash
-  Brussels sprouts

### Countertop or pantry



-  Eggplant
-  Tomatoes

## 1-2 weeks

### Refrigerator shelf









-  Mixed lettuces
-  Leafy greens
-  Blueberries
-  Cucumbers
- Pears
-  Rosemary (in a plastic resealable bag)

### Refrigerator crisper drawer

- Bell peppers
-  Broccoli
-  Celery (tightly wrap paper towel with aluminum foil)

## Storage Icon Key



Store produce whole unless otherwise noted | Optimal fridge temperature: 40°F

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|--|--|--|
|  Store in a plastic or produce bag              |  Wrap in a damp paper towel |  Keep in a cool, dry spot away from direct sunlight |
|  Keep in a brown paper bag                      |  Store in a resealable bag  |  Store in a bowl, away from light                   |
|  Store in reusable container with a paper towel |  Keep in a glass of water   |  |


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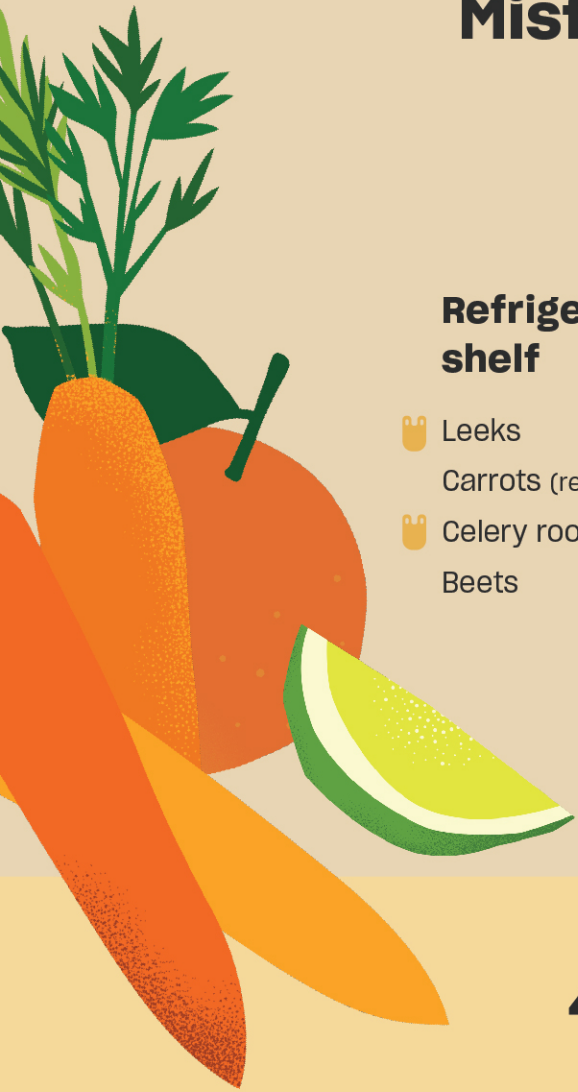
## 2-3 weeks

### Refrigerator shelf

-  Leeks
- Carrots (remove leafy tops)
-  Celery root
- Beets


### Refrigerator crisper drawer

-  Cauliflower
- Citrus fruits





## 4 weeks or longer







### Refrigerator shelf

-  Cabbage

### Refrigerator crisper drawer

-  Rutabaga
-  Turnips
- Apples (keep away from other fruits & veggies)

### Countertop or pantry

-  Onions (keep away from other veggies)
-  Shallots (keep away from other veggies)
-  Garlic
-  Potatoes
-  Sweet potatoes
-  Hard/winter squash

