










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
-  Strawberries
-  Mushrooms
-  Mangoes
-  Fennel
-  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
-  Bok choy

Countertop or pantry







-  Eggplant
-  Tomatoes
-  Avocados

1-2 weeks

Refrigerator shelf









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

Refrigerator crisper drawer

-  Bell peppers
-  Broccoli
-  Celery (tightly wrap paper towel with aluminum foil)
-  Ginger
-  Sunchokes
-  Spring radishes (remove leafy tops)

Storage Icon Key

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

- | | | |
|--|--|--|
|  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 | |

How to Store Your Misfits Market Produce

2-3 weeks

Refrigerator shelf

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

Refrigerator crisper drawer

- Cauliflower
- Oranges
- Lemons
- Limes
- Scallions

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
- Parsnips

What's the deal with the crisper drawer anyway?

It's all about controlled air flow and humidity, which can keep your precious produce crisp and fresh longer than storing them on a shelf. What's more, certain fruits and veg release ethylene gas, which causes more delicate foods to ripen faster, so safely storing them in the crisper is the best way to keep them fresher for a prolonged period.