



Food Mini Tips

Your Plan, Your Planet



Apples

Apples ripen 6-10x faster at room temp. Store them in the fridge and they'll be at their best for 6 weeks.



Tomatoes

Store fresh tomatoes on the counter away from direct sunlight with the stem up. Refrigeration can cause loss of sweetness and texture.



Lettuce

Salad greens are at their best for up to 5 days longer when properly stored in a hard-sided container lined with paper towels.



Flour

Flour stays fresh in the fridge for 2 years vs. just 1 in the pantry. Got extra flour? Make cookie dough. You can freeze it for 3 months and bake it for a treat!



Basil

Basil lasts the longest on the counter, freshly trimmed and placed in a jar of water like freshly cut flowers.



Nuts

Nuts are best stored in the refrigerator once a package is opened as it keeps their oils fresher!



Avocados

Store avocados on the counter until ripe, then place them in your low humidity drawer to gain about 5 more days of their best shelf life.



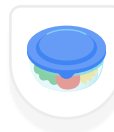
Bread

Bread is at its best for up to 6 months in the freezer, vs a few days at room temp. Slice before freezing so you can pop straight in the toaster to use



Beef

When frozen raw and kept in the freezer, beef is best for 9-12 months and remains safe to eat indefinitely. Once cooked and kept in the fridge, it's best eaten within 3-4 days.



Leftovers

Leftovers are best stored in a clear, airtight container, labeled with the date, in your fridge. The key to eating them is making sure you can see them!



Eggs

Eggs past their sell-by date? Don't toss them, they're good for 3 more weeks. Like 'em hard-boiled? Those are at their best for 1 week in the fridge.