

Easy Ways to... Store Fruits and Vegetables

Properly stored fruits and vegetables stay fresh longer, taste better, maintain nutrients and save you money by reducing food waste.

Cool, dark and dry place: 1 to 3 months



Potatoes
Sweet potatoes
Winter squash

Garlic
Onions
Shallots



Counter: 3 to 10 days (refrigerate when ripe)



Apples
Grapes
Peaches
Plums

Cherries
Melons
Pears
Tomatoes



Refrigerator: 3 to 14 days

Asparagus*	Berries	Beets
Broccoli	Brussels sprouts	Cabbage
Carrots	Cauliflower	Celery*
Chili peppers	Corn	Cucumbers
Eggplant	Green onions	Green beans
Herbs*	Leafy greens*	Leeks
Mushrooms	Okra	Peas
Peppers	Radishes	Summer squash
Zucchini		<i>*keep in plastic bag</i>



For healthy eating tips, like Eat Healthy, Be Active NYC on Facebook at

[facebook.com/eatinghealthynyc](https://www.facebook.com/eatinghealthynyc)

For more information about Stellar Farmers Markets, visit nyc.gov and search for "farmers markets."

For healthy recipes, visit jsyfruitveggies.org.

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Just Say Yes to Fruits and Vegetables