

Kale, Collard, Chard

Storage

Wrap in a damp paper towel and place in a plastic bag. Store in high-humidity crisper drawer for up to 2 weeks.

Prep Idea

Switch up your greens with these hearty options. Add to pastas, sauces, salads, and side dishes for added color and variety.



Broccoli & Brussels Sprouts

Storage

Store in a partially open or perforated plastic bag, and keep in high humidity crisper drawer. Will last up to 2 weeks.

Prep Idea

Add some panache to roasted broccoli or brussels sprouts by sprinkling on some parmesan cheese, or thinly slice and add to your next homemade pizza.



Winter Squash



Storage

Can last 2 months when kept in a well-ventilated, dark, dry, cool (not refrigerated) spot

Prep Idea



Slice a butternut squash crosswise into 1” medallions. Bake at 425° for 25-30 min. Top with goat cheese, pumpkin seeds and a drizzle of maple syrup.

Apples & Pears

Storage

Apples can last 6 weeks in a low-humidity crisper drawer in the fridge. Once ripened, add pears to the apple drawer in the refrigerator to enjoy for several weeks.

Prep Idea

Add thin slices of pear or apple to a winter salad for a zesty sweet crunch. Top with drizzle of vinaigrette.



Potatoes

Storage

Can last up to 2 months when stored away from onions and in a cool, dark spot, such as a basement or cupboard.

Prep Idea

Get creative with potatoes. Add some dried herbs to your basic recipes, or try your hand at latkes or ‘smashed’ potatoes.



Root Veggies (Carrots, Turnips)

Storage

Will last 2-4 weeks. Remove any attached greens and place in a plastic bag. Store in high-humidity crisper drawer.

Prep Idea

Swap out potatoes for turnips in your favorite 'au gratin' recipes. Try air-fryer beets!

