

No Waste - Food Storage Tips

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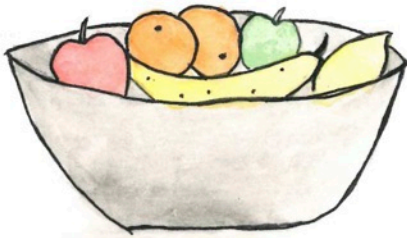
Carrots submerged in water



Broccoli/herbs/greens in jar with water



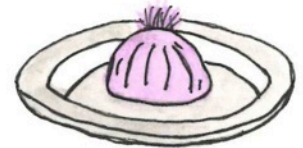
Leafy greens wrapped in damp towel



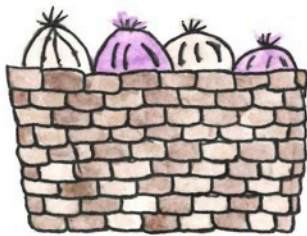
Fruit in a bowl visible on counter



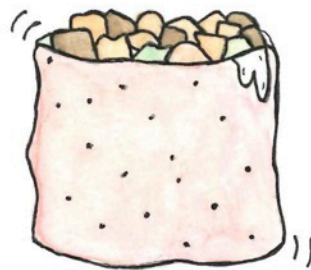
Nuts in the freezer



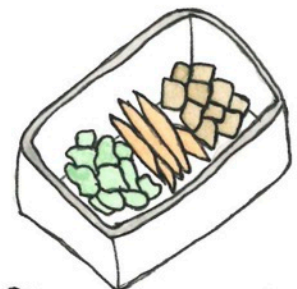
Half cut food on a plate



Potatoes / onions in a basket separated



Food scraps in a bag in freezer



Leftovers in glass container - esp oily/acidic foods