Produce Storage Tips

- **Apples:** Store in a cool, dry place or refrigerate.
- **Avocados:** Never refrigerate when uncut.
- **Green onions:** Use as quickly as possible, but they can be stored in the refrigerator for a few days as long as they are wrapped in a paper towel and unbagged.
- **Peppers:** Store sweet peppers in a plastic bag that is not sealed tightly. Store hot peppers at room temperature.
- **Potatoes:** Store in a cool, dark place. Do not refrigerate.
- **Tomatoes:** Store at room temperature until fully ripened. Then, you can place in the refrigerator.