

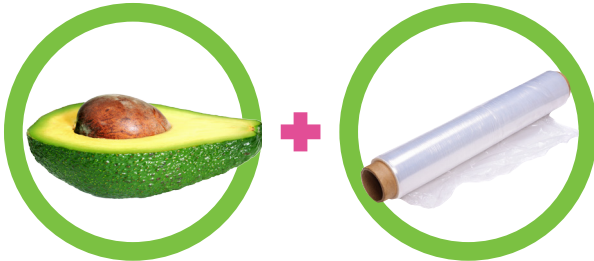
HOW TO MAKE YOUR VEGETABLES LAST LONGER

LETTUCE



Wrapping your lettuce in a paper towel and placing it in a ziplock bag or placing your lettuce in a lettuce crisper, will result in it **lasting up to four times longer!**

AVOCADO



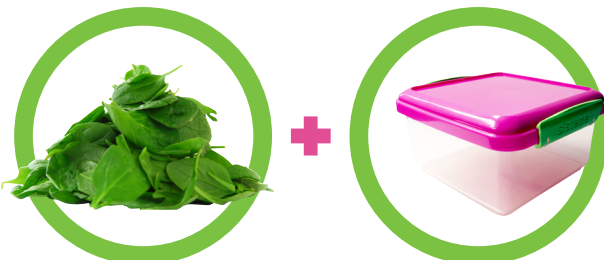
Wrapping your cut avocado tightly in cling wrap will result in it **lasting up to four times longer!** For a zero waste alternative, store it in an airtight container.

CARROTS



Storing your carrots in an airtight container lined with a paper towel will result in them **lasting up to 10 times longer!**

SALAD GREENS



Storing your salad greens in an airtight container will result in them **lasting up to two times longer!**

CELERY



Storing chopped celery in an airtight container lined with a paper towel will result in it **lasting for up to five days longer!**

PUMPKIN



Wrapping your cut pumpkin in cling wrap will result in it **lasting for up to 4.5 times longer!** For a zero waste alternative, remove the seeds and then wrap in a beeswax wrap.