

LEAFY GREENS AND HERBS

WASTE-REDUCTION SOLUTIONS

- To store, rinse in cool water well, drain in salad spinner, place with a damp towel under and one over in a large sealed container.
- Check twice a week.
- Refresh wilted greens in ice water for a few minutes. Drain.
- Use greens in salad if not too far gone, or in soup, pasta sauces, egg dishes. Make pesto (not just basil!)
- To freeze greens, drop in boiling water for two minutes, strain into ice water until cool. Drain and dry. Place in plastic zip-close bags, squeezing out as much air as possible.
- Great to use in smoothies!

76%
grown are
thrown away

