How Long Does It Last? Waste less and get more out of your produce! #ReduceFoodWaste

**Use ASAP** (3-5 days):
- Asparagus
- Basil
- Bok Choy
- Chives
- Cilantro
- Kale
- Okra
- Onions, (cut)
- Snow Peas
- Spinach
- Tomatoes

**Use Soon** (5-7 days):
- Artichokes
- Baby Potatoes
- Bell Peppers
- Broccoli
- Brussel Sprouts
- Cauliflower
- Eggplant
- Green Beans
- Leeks
- Lettuce/Mixed Greens
- Mint
- Mushrooms
- Napa Cabbage
- Radishes
- Scallions/Green Onions
- Winter Squash, (cut)
- Zucchini & Summer Squash

**No Rush** (2+ weeks):
- Beets
- Carrots
- Celery
- Ginger
- Green and Red Cabbage
- Lemons
- Limes
- Onions, (whole)
- Parsnips
- Potatoes
- Rosemary
- Sweet Potatoes
- Thyme
- Turnips
- Winter Squash

Adapted from CookSmarts Produce Shelf life & Storage Guide

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