

# How to Keep Produce Fresh

What if I told you there was a sure shot way to **keep produce fresh** for longer? Luckily, this isn't just a "what if" scenario. There is actually a way for you to do it, and it's as easy as 1-2-3!

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## Keep produce fresh and leave no mess

Is there anything more frustrating than produce waste? Not in my kitchen!

It's so disheartening to reach into my produce stash for an avocado to top off my morning eggs with, only to find it has gone brown and mushy. Yuck.

There is always such a short window between the perfect avocado and one that is about to go rotten, I swear. This is just one example...

Bananas going freckly is not my jam either. I tend to prefer my bananas on the yellow \*still slightly green\* scale.

But hold up...

Let's talk about how these [Rubbermaid FreshWorks Countertop](#) containers even work.



You see, the [FreshWorks Countertop](#) containers come boasting with FreshVent technology.

This allows the containers to provide an optimal environment for fruits and vegetables alike.

The technology regulates the flow of carbon dioxide and oxygen in and out of the produce containers. Translation?

Your precious countertop produce will last on the counter 50 much longer. Just take a look at all of the bananas, avocados and tomatoes I kept fresh much longer.

You can see how over the course of 5 days, the produce that was kept in the FreshWorks Countertop containers, is still at the same ripeness level it was at the grocery store when I bought it.

The stuff on the counter? Well, it's beyond a level of ripeness I am okay with consuming. Translation? It's going to waste ☐







I love how minimalist the containers look. I am not someone who likes a lot of clutter in her kitchen, but when I saw how sleek the containers were, I knew I had to get my hands on some.

They stack up very easily, and I keep a stack of their various sizes (there are four in total!) right next to my refrigerator doors.

That way, I do not forget about them and just can't miss them. The containers are quite modular, keep moisture away and promote proper airflow in order to prevent spoilage.

Sign me up for easy things I can do to reduce my carbon footprint. Learning how to keep produce fresh by implementing the use of the [FreshWorks Countertop](#) containers has been a total no brainer

Reducing food waste has become one of my biggest goals moving into 2019. We started composting earlier this season, and I plan to continue taking more steps in this direction.





Never have I ever looked so happy when playing with produce, I swear.

You know what's also cool about producing less waste? That means less trips to the grocery stores and local markets.

It's a lot more work to make it out of the house these days with our little \*almost\* 3-month old bobbin' around. If I can save a trip or two a week, that's a huge win for me.

I'm so excited that I'll be able to feed our baby Sophie some of these fruits in just a few short months.

I'll be giving her perfectly ripe avocados, bananas and tomatoes before I know it with the help of these [FreshWorks Countertop containers](#). Sophie won't even realize how spoiled she is by getting all of this perfectly ripe fruit.

Geez. Talk about the *right* way to spoil your children, am I right?



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