Washing and Storing

Follow these easy steps to keep those greens tasty, fresh, and ready-to-eat!

1. Tear or cut greens into smaller pieces, if desired. Remove tough stems.
2. Wash greens (three methods):
   a. Salad spinner: Fill salad spinner with water, place greens in spinner, and spin until dry, changing water and repeating as needed until clean.
   b. Colander: Fill large bowl with water and place colander with greens in it. Use hand to spin greens around. Change water as many times as needed. Dry in clean towel.
   c. Faucet: Hold leaves under running water and wash with hands. Dry in clean towel.
3. Use a bowl with a lid or plastic bag to store greens. Place a paper towel in with the greens to collect excess moisture. Can be stored in fridge for several days, preferably in crisper drawer.