

7 weird (but useful) tools to keep fresh produce in the fridge longer

Is your refrigerator full of half-cut onions? Well, you're not alone.

While we all hope the fridge's cool temperature will extend the life of <u>leftover produce</u>, it never seems to do the trick. So <u>TODAY Food</u> tapped chefs, nutritionists and other experts to share their favorite affordable tools and gadgets that help foods <u>stay fresh longer</u>.

These items were hand-picked by our editorial team because we love them - and we hope you do, too. TODAY has affiliate relationships, so we may get a small share of the revenue from your purchases. Items are sold by the retailer, not by TODAY.

5. Novart Herb Keeper and Herb Storage Container, \$24, Amazon



Amazon

"To keep herbs fresh, I recommend buying an herb keeper," said Kevin Templeton, executive chef of <u>barleymash</u> in San Diego, California. "These nifty guys will keep food like asparagus, celery, dill, parsley and others fresh for two weeks."

The <u>Novart herb keeper</u>, Templeton's top pick, is the largest on Amazon, at 11 inches tall, and fits in most refrigerator doors.