



12 KITCHEN TIPS



THAT SAVE TIME & MONEY



1

Store Herbs Like This



Keep herbs fresh for up to 2 weeks.



2

Cut Cherry Tomatoes In One Go



Place between two lids and slice—quick & easy!



3

Keep Bananas Fresh Longer



Wrap the stem with plastic wrap.



4

Peel Garlic In Seconds



Shake in a jar—skins come right off!



5

Grate Ginger The Easy Way



Use a spoon to scrape instead of a grater.



6

Keep Cut Avocado From Browning



Leave the seed in & wrap tightly with plastic wrap.



7

Boil Eggs Perfectly



Add a pinch of salt to water & boil 9–10 minutes.



8

Store Greens With Paper Towel



Keeps extra moisture away & stays fresh longer.



9

No More Tears While Chopping Onion



Chill onions in the fridge for 15 minutes.



10

Revive Stale Bread



Sprinkle water & warm in oven for 5 minutes.



11

Measure Sticky Ingredients Easily



Grease your measuring cup before adding honey/syrup.



12

Freeze Leftover Sauces in Ice Trays



Pop them out & use anytime!



SMART TIPS FOR A HAPPY KITCHEN

Save Time. Save Money. Eat Better.

