



## **Produce Spotlight: Tomatoes**

Peak Season: Summer to early Fall

**Ripeness:** Look bright, firm, and shiny skin **How to clean:** Rinse under cool running water

How to prepare: Tomatoes can be sliced, diced, and even juiced

into many dishes

**Store:** Store at room temperature away from direct sunlight

## Kitchen Tip

It's important to be careful when cooking with oil. Do not add water or wet ingredients to a pan of hot oil. After the pan of used oil has cooled, empty it into a container and throw it away. Never pour it down the drain.



## **SNAP-Ed Snapshot**

SNAP-Ed Program Assistant Deetra recently prepared these delicious Celebrate Your Plate Yogurt Parfaits for a Cooking Matters class in Madison County. Click below to learn more about SNAP-Ed classes near you.

https://fcs.osu.edu/programs/nutrition/snap-ed

