

CHOOSING STORAGE CONTAINERS

The types and sizes of containers really depend upon your needs and preferences. If you are having a Food Fairy around indefinitely, these are The Food Fairy's recommendations for containers. If you have received a Food Fairy gift certificate or this is a special one-time occasion there is no need to invest in a lot of new containers.

PLASTIC OR GLASS?

If you are reheating in the actual storage container, then oven and/or microwave safe glass is the best and safest choice. Not all glass is oven-proof or will go from freezer to oven so choose carefully.

If you prefer plastic for storage, purchase what is convenient & safe. Considering it is unsafe to pour hot food into plastic and you or your chef need extra time to let the food cool before decanting, you might consider stocking your kitchen with more glass than plastic, even if we are only cooking for you one time.

WHAT SIZES?

If your chef is freezing the prepared food in meals, meaning for example that the four servings of chicken parmesan and garlic green beans are in the same container, then you would need big enough containers to hold that amount. You know better how large the portions are for your family; however, you might consider 2 ½-3-quart sizes.

If you are choosing each part of a meal menu ala carte and packaged into smaller servings, say 2 serving containers, then a lot of smaller containers, such as 1-2 cup sizes, would work best for you. If you prefer ala carte packaged in 4 serving containers, bump up your size container to hold 4 servings of whatever it may be. I would recommend ordering 2-3 cup sizes.

If you have limited space in fridge or freezer, purchasing all the same size and shape is recommended as they space efficient. Rectangles or squares fit better in traditional refrigerators and freezers. If you are casserole people and the whole casserole is being frozen or refrigerated, then glass casserole dishes 8x8 or 9x13 with lids are helpful. If soup is frequently being prepared, then generally round containers hold it better without leaking but that is not always true.

HOW MANY?

It's helpful for your chef to have plenty to choose from and with matching lids easily found. Sometimes sets of glass containers offer too many of one size and not enough of another. Look closely as perhaps it is worth it to spend a little more money and not have extra un-useful containers taking up space in your kitchen. Ask your chef to help you discern the quantity that will work best for the quantity of food she will be preparing for you.

WHAT BRANDS?

I have worked with two primary brands of glass freezer-to-oven containers: Frigoverre and Pyrex. They both have advantages and disadvantages. Frigoverre are more expensive but I have never seen a lid crack or lose its integrity and I have not seen them leak. <https://www.bormiolirocco.com/en/brand/4/frigoverre>.

Pyrex is less expensive, yet I find lids crack with normal use in fridge or freezer and dishwasher.

<https://www.pyrexhome.com/> However you can easily replace the affordable lids from Amazon. I have often seen lids with 4-snaps on the sides tend to have one or more of the four snaps break.

WILL MY CHEF HELP ME?

If you are uncertain about what to purchase, your chef can help you decide what will suit your needs. She can even send you some links to online shops where you might purchase what you what will work best for you.