

AI-01597 Uncooked Meatballs in Refrigerator

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⋮ Tags	Recipe
🕒 Created time	@April 8, 2025 8:16 PM

I've prepared a meatball ground meat mixed with carrots, onions, jalapeño, how long can I keep the uncooked ground meat in the refrigerator?

Uncooked ground meat mixed with vegetables like carrots, onions, and jalapeño can safely be stored in the refrigerator for up to 1 to 2 days. The clock starts ticking from the time you mixed everything—not just when you put it in the fridge.

If you don't plan to cook it within 1–2 days, it's best to freeze it. Just form the meatballs (or keep the mixture as is), place them in an airtight container or wrap them well, and freeze—good for up to 3–4 months in the freezer for best quality.

Want tips on cooking or freezing them efficiently?

Uncooked, unmixed ground meat (like plain ground beef, pork, chicken, or turkey) can safely be stored in the refrigerator for 1 to 2 days as well.

Ground meat is more perishable than whole cuts because more surface area is exposed to air, increasing the risk of bacterial growth. So even if it's still in its store packaging and not mixed with anything, it should be cooked or frozen within that 1–2 day window.

Tips:

- If you're not sure you'll use it in time, freeze it right away—ground meat freezes very well.
- In the freezer, it'll last 3 to 4 months for best quality.

Want to know how to tell if ground meat's gone bad?