



say

# hello to fresh herbs!



## seasonings grown right in your own kitchen



### Basil

Whether you're making **homemade pesto** or **spicing up a frozen pizza**, fresh-grown basil is a must. In your sunniest window, plant basil seeds in a 4-6" pot, watering frequently so the soil stays moist.



### Oregano

Your **spaghetti sauce** will taste like it just arrived from Italy when you add fresh oregano leaves. Keep your plant in the sunshine and give it a drink of water when the soil starts to feel dry.



### Thyme

Chilly days and sick days call for warm bowls of **chicken noodle soup**. Take yours a step above store-bought by adding in home-grown thyme. After planting, your pot should sit in full sun and be watered only when the soil has completely dried out.



### Rosemary

This easy-to-grow plant needs lots of sunshine and very little water. Its **aromatic leaves** make your kitchen smell great and is the perfect addition to chicken and other poultry.






### Cilantro

**Taco Tuesday?** Top your dish with fresh-picked cilantro. This little plant likes full sunshine and a good watering, just as if it was on the beaches of Cancun.



## BONUS Tips

-  **Pinch off any flowering buds** to help the plant conserve energy and produce more leaves.
-  Make sure your containers have **plenty of drainage** so your plants can thrive.
-  **Harvest a little at a time** so the plant can continue to grow and supply you with fresh herbs year-round.