

# BASIL

## CARE GUIDE



### LIGHT

Place your basil plant in a sunny window where it can receive at least 6-8 hours of sunlight a day. If natural light is limited, a grow light can be used in its place.



### WATER

Water when the top inch of soil feels dry, ensuring there is good drainage to prevent root rot. A good tip for watering is to wait until water drains from the bottom of the pot, but don't let it sit in the drained water or it can become waterlogged.



### TEMPERATURE

Basil thrives in temperatures between 65F-85F. Avoid placing it near drafts or heaters.



### HARVESTING

Pick leaves from the top of the plant to encourage new growth. Avoid stripping all the leaves from one stem to maintain the health of the plant.



### CULINARY USES

Basil can be used as a garnish or added to dishes such as pizzas and salads. Another way to use this herb is by infusing it in a refreshing drink or making an herbal tea.

# PARSLEY

## CARE GUIDE



### LIGHT

Place your parsley plant in a location with bright, indirect sunlight. This herb can tolerate some direct sunlight, especially in the morning or late afternoon, but avoid prolonged exposure to harsh afternoon sun.



### WATER

Water when the top inch of soil feels dry, ensuring good drainage to prevent root rot. A good tip for watering is to wait until water drains from the bottom of the pot, but don't let it sit in the drained water or it can become waterlogged.



### TEMPERATURE

Parsley can tolerate cool temperatures and thrives in temperatures between 60F and 70F. Avoid placing it near drafts or heaters.



### HARVESTING

Regularly trim your parsley plant to ensure bushy growth. Harvest leaves as needed, but avoid stripping all leaves from one stem to maintain plant health.



### CULINARY USES

The robust flavor of parsley pairs well with omelets, stews, and vegetables. Experiment with parsley in your favorite recipes to discover new and delicious ways to enjoy this versatile herb.

# OREGANO

## CARE GUIDE



### LIGHT

Place your oregano plant in a sunny window where it can receive 6-8 hours of sunlight a day. Oregano thrives in full sunlight. If natural light is limited, a grow light can be used in its place.



### WATER

Water when the top inch of soil feels dry, ensuring good drainage to prevent root rot. A good tip for watering is to wait until water drains from the bottom of the pot, but don't let it sit in the drained water or it can become waterlogged.



### TEMPERATURE

Oregano thrives in temperatures between 60F and 80F and can tolerate slightly cooler temperatures at night. Avoid placing it near drafts or heaters.



### HARVESTING

Trim regularly to encourage bushy growth. Harvest leaves as needed, but avoid stripping all leaves from one stem to maintain plant health.



### CULINARY USES

Try using oregano to add a robust and earthy flavor to your dishes. Oregano can be used to add flavor to soups and stews, meats, salads, and tomato-based dishes, such as pizza and pasta sauce.

# CILANTRO

## CARE GUIDE



### LIGHT

Place your cilantro plant in a location with bright, indirect sunlight or partial shade. Cilantro prefers cooler temperatures, so avoid exposing it to intense afternoon sunlight.



### WATER

Water when the top inch of soil feels dry, ensuring good drainage to prevent root rot. A good tip for watering is to wait until water drains from the bottom of the pot, but don't let it sit in the drained water or it can become waterlogged.



### TEMPERATURE

Cilantro grows best in cool temperatures and thrives in temperatures between 50F and 70F. Avoid placing it near drafts or heaters.



### HARVESTING

Trim regularly to encourage bushy growth. Harvest leaves as needed, but avoid stripping all leaves from one stem to maintain plant health.



### CULINARY USES

Cilantro is a staple herb in Mexican and Latin American dishes such as salsa, guacamole, and tacos. Try sprinkling chopped cilantro leaves over dishes like rice, beans, and grilled meats, just before serving to add a pop of color and flavor.

# THYME

## CARE GUIDE



### LIGHT

Place your thyme plant in a sunny window where it can receive at least 6-8 hours of sunlight a day. If natural light is limited, a grow light can be used in its place.



### WATER

Water when the top inch of soil feels dry, ensuring good drainage to prevent root rot. A good tip for watering is to wait until water drains from the bottom of the pot, but don't let it sit in the drained water or it can become waterlogged.



### TEMPERATURE

Thyme thrives in temperatures between 60F and 75F. Avoid placing it near drafts or heaters.



### HARVESTING

Trim regularly to encourage bushy growth. Harvest leaves as needed, but avoid stripping all leaves from one stem.



### CULINARY USES

Thyme has a subtle, woody flavor that can compliment a variety of foods. Use this herb to add depth of flavor to soups, stews, sauces, and marinades.