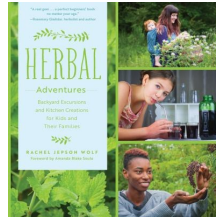


Learn More

Growing cilantro gives you two herbs in one plant. "Cilantro" refers to the leaves of the plant, which are used either fresh or dried in dishes around the world. The seeds of the plant, called coriander, have a citrus-like flavor and are used in dishes ranging from curries to cookies. An ancient herb, coriander is described in the Bible as being like manna.

Parsley is related to cilantro but has a very different flavor. It is often used as a garnish and valued as an after meal breath freshener. Both cilantro and parsley have a number of medicinal uses. Cilantro is antibacterial and anti-inflammatory, while parsley may be used to aid digestion.



Share your gardening experience with us for a chance to win a prize!



Craft: Gardener's Hand Scrub

Zest of 1 lemon
2 sprigs of rosemary, chopped
1.5 cups sugar
1/4 cup castile soap (or dish soap)
2 tbsp olive oil
10 drops of clary sage essential oil (optional)

1. Add lemon zest & chopped rosemary to the sugar and stir.
2. Now add castile soap or dish soap and mix until you have a paste.
3. Add 10 drops of sage essential oil. You can substitute with tea tree oil or peppermint essential oil.
4. Add 10 drops of sage essential oil. You can substitute with tea tree oil or peppermint essential oil.
5. Store in a sealable glass container. Scrub should be used within a week.
Use to scrub your hands after a day in the garden!



Cilantro (*Coriandrum sativum*)



Cilantro, also known as Chinese parsley, coriander or yan sui, is valued in Asian cuisine for its aromatic zesty flavor profile. Popularly grown for microgreens.

Growing Instructions:

Prefers cool temperatures. Prepare fertile, well-drained soil. Sow seeds in spring after last frost or late summer/early fall. Sow seeds 1/2" deep and 1-2" apart. Keep soil moist. Fertilize as needed. Sow seeds every 3 weeks for continuous harvest. For cut-and-grow-again crops, harvest the top 1/3 of leaves when plant is at least 8-10" tall.

Parsley (*Petroselinum crispum var. neapolitanum*)



This parsley has flat, glossy, dark green leaves with a nice aromatic flavor.

Growing Instructions:

Prepare fertile, well-drained soil. Soak seeds in water 12-24 hours before sowing.

Sow seeds in early spring in a warm, sunny or partial shade (in warm locations) location. Or start seeds indoors 6-8 weeks before last frost date and transplant when weather permits.

Germination can take 2-3 weeks. Keep soil moist. Harvest stalks with leaves as needed.



Grab & Grow
Seed Kits



PLANTING LOG

PLANT NAME _____

LATIN NAME _____

EXPECTED DAYS TO GERMINATION _____

EXPECTED DAYS TO MATURITY _____

Location of Planting:	Watering Log:
Date Seed Planted:	Date
Number of Seeds Planted:	
Germination Date:	
Date of First Harvest:	
Date of Last Harvest:	
Pests/Problems:	
Notes:	

Chimichurri Sauce	
Yield: 4 Prep time: 10 minutes Resting Time: 20 min-2 hours	
Ingredients	
1 cup parsley, chopped	1/2 cup cilantro, chopped
4 cloves garlic, minced	1 tsp red chili flakes
1 tsp oregano, dried	1/3 cup olive oil
2 tbsp red wine vinegar	1 tsp kosher salt
1/2 tsp ground black pepper	
1.	Finely chop the parsley and cilantro. Mince the garlic cloves. Place in a small bowl.
2.	Stir in red pepper flakes, dried oregano, olive oil, red wine vinegar, salt, and pepper.
3.	Let sauce stand for at least 20 minutes to 2 hours to allow
4.	Chimichurri sauce can be kept refrigerated in an air-tight container for 1 week, or frozen for 3 months. The Chimichurri sauce is perfect with grilled meats, vegetables, and as a marinade.

