HERB SEEDS

Growing Fresh Herbs from Seeds

Greek Oregano

One of my absolute favorites in the herb garden is Greek oregano. It is savored for its strong aroma and spicy intense flavor and is prominently used in Greek, Italian, or Spanish cuisine in homemade pizzas, tomato sauces, soups, and more.

Genovese Basil

Genovese basil is grown for its many culinary uses. Fresh or dried, basil leaves are an essential ingredient in many Italian, Greek, and Asian dishes. They are perfect for making pesto or Caprese salad fresh from the garden. Edible Flowers

Sweet Marjoram

Growing marjoram is a great way to add both flavor and fragrance in the kitchen or garden. Marjoram plants are also great for attracting butterflies and other beneficial insects to the garden, making them ideal as companion plantings.

Italian Parsley

Italian parsley adds a fresh flavor and color that makes the dish. Growing Italian parsley in the garden or in a window box will allow you to harness the lively flavor of this plant. You can even use Italian parsley roots in salads or sautés. Dill

Dill is a popular herb in the kitchen, flavoring everything from pickles to fish. Gourmets know that you can't beat fresh dill for the flavor. The best way to have the very freshest dill possible is by growing dill in your own garden.

Common Chive

Chives are a perennial member of the onion family with beautiful edible flowers. Plus, they're a wonderful companion plant that helps deter pests. Its grasslike hollow leaves have a mild onion flavor and are common in salads and dips.



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