

KITCHEN HERB GARDEN INSTRUCTIONS

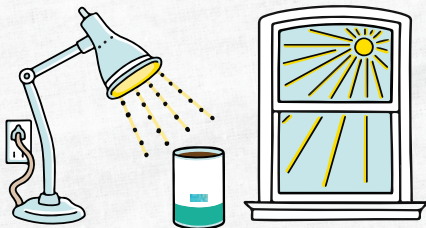
1. PLANT

Open can and slowly add $\frac{1}{2}$ cup of water. Sprinkle 7-10 Basil seeds and mix into the top $\sim\frac{1}{4}$ " of soil. Repeat for Cilantro and Mint in separate cans.



2. PLACE

Place cans in a sunny, south-facing window where they will receive 6-8 hours of direct sunlight. Don't have a good window? Use a grow light (available at backtotheroots.com) to supplement whatever natural light you have.



3. WATER

To start out, add 2 tsp of water to each can every other day. Gradually increase to 2 Tbsp every other day by week 5. More water may be needed as plants continue to grow.



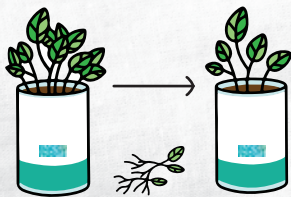
Week 1 \longrightarrow Week 5



This garden is 100% Guaranteed to Grow! Not growing? Not a problem. We're here for you! Reach out & we'll help you get growing. backtotheroots.com/contact | 510.922.9758

4. THIN

After your seeds germinate (~7-14 days), your basil and mint plants need to be thinned. Use your fingers to gently remove all but 3 plants from each jar. Be careful not to disturb the remaining seedlings. Cilantro does not require thinning.



5. HARVEST

In as little as 6 weeks, plants will develop multiple sets of leaves - that's your sign to begin harvesting! Pinch off leaves with your thumb & index finger, starting from the top. More will grow back in their place!



6. ENJOY

Wash your leaves with water & add them to your favorite meal! Throw basil in your favorite pasta dish, garnish your tacos with cilantro, and add mint to a cool glass of lemonade.

Visit backtotheroots.com for delicious recipes!



GROW ONE, GIVE ONE

Help us make gardening a part of every school curriculum! Share a photo with your Kitchen Herb Garden & we'll donate one to a classroom of your choice. Tag [@Backtotheroots](#) and [#GrowOneGiveOne](#)



Madison
Wilmington, NC



C22212v2