



How to Store Parsley, Cilantro, and Other Fresh Herbs

1. Snip off the bottom of the stems. Make sure the leaves are completely dry.
2. Fill a jar or a water glass partially with water and place the stem ends of the herbs into the water in the jar.
3. If you are storing the herbs in the refrigerator, cover loosely with a plastic bag.



Having trouble using up all your fresh herbs before they go bad? Dry them! Hang dry, rack dry, or oven dry your herbs and use them when you are ready.



Check out our Youtube channel for recipes and videos at https://www.youtube.com/channel/UCrCVqfP0kncw7Y1mdRjByIg/videos?disable_polymer=1

Herbs are used to add flavor, aroma, and color to foods and beverages.

BASIL



Goes best with onions, eggplant, green vegetables, mushrooms, and olives in dishes. Basil is a staple ingredient in many Mediterranean dishes. Try adding this flavorful herb to soups, pesto, tomatoes, and salads!

CILANTRO



Goes best with lemon & lime juice, beef, vegetables, soups, sauces, and rice. Cilantro is a staple in Mexican cuisine. Try adding cilantro to salsas, rice, and meats for a more flavorful kick to your dish!

Tip: In order to tell cilantro apart from parsley, just look at the leaves! Cilantro has curved leaves, whereas parsley has pointy leaves ("C" for "curved" and "P" for "pointy").

SAGE



A little goes a long way with this herb. Try adding a small amount to your chicken, sausage, beans, or even tomato sauce!

PARSLEY



Parsley not only looks nice in dishes, but also enhances the flavor of beef, chicken, fish, pork, eggs, potatoes, carrots, tomatoes, and much more!

DILL



Goes well with root vegetables, cucumber, eggs, fava beans, fish and other seafood, rice, spinach, and zucchini.

THYME



Goes best with cabbage, corn, eggplant, leeks, legumes (example: beans), green beans, carrots, and citrus. Thyme is added to many Cajun, French, and Mediterranean dishes. Try adding thyme to salads, stuffing, casseroles, soups, and sauces!