



# EASY TO PLANT CULINARY HERBS

B A R N I N T H E B U R B S

## *Plant It. Pinch It. Plate It!*

*These are all low-maintenance and grow well in pots, raised beds, or tucked into garden edges:*

### **Basil**

Loves sun and warmth. | Perfect for pesto, pasta, and salads.

**Tip:** Pinch off flowers to keep it leafy and productive.

### **Parsley**

Flat-leaf (Italian) for flavor, curly for garnish. | Great in soups, sauces, and tabbouleh. | Grows well in partial shade too.

### **Mint**

Super easy - maybe too easy (keep it in a pot!).

Ideal for teas, desserts, and refreshing drinks like mojitos.

### **Thyme**

Drought-tolerant and tough. | Delicious in roasted veggies, chicken, and stews. | A great choice for garden borders or rock gardens

### **Chives**

Mild onion flavor, grows back after cutting.

Perfect for topping eggs, potatoes, and creamy dips

### **Rosemary**

Woody perennial that loves sun and good drainage.

Great for roasts, breads, and infused oils. | Also beautiful as a small shrub in the garden

### **Oregano**

Hardy and spreads easily. | Classic in Italian, Greek, and Mexican cooking. | Use fresh or dry it for later.

### **Coriander**

Fast-growing but short-lived. | Great for tacos, salsa, curries loves cool weather.

**Tip:** Let it bolt and collect the coriander seeds!

### **What You'll Need to Get Started**

*Your Simple Kitchen Herb Garden Starter Kit*

#### **Supplies:**

- \* Herb seeds or seedlings  
*(Start with 3-5 from: basil, parsley, thyme, mint, chives, rosemary, oregano)*
- \* Pots or containers with drainage holes *(6-8 inch minimum)*
- \* Quality potting mix *(Look for organic or herb/veggie-safe blends)*
- \* Labels or plant markers *(Keep track of what's what!)*
- \* A watering can or spray bottle
- \* A sunny spot *(Herbs love 4-6+ hours of sunlight per day a windowsill, patio, or raised bed is perfect!)*

### **Step-by-Step How to Checklist**

From Seed or Seedling:

- Choose your herbs *(start with 3-5 easy ones like basil, thyme, parsley, etc.)*
- Fill your pots or containers with fresh potting mix.
- Moisten the soil lightly before planting.
- Plant seeds *(follow spacing/depth on the packet)* or transplant seedlings gently into the soil.
- Label each herb so you don't mix them up.
- Place pots in a sunny spot *(windowsill, patio, or raised bed)*
- Water gently and regularly — keep soil moist, not soggy
- Watch for sprouting! Thin out seedlings if needed
- Harvest leaves when the plant is 4-6 inches tall *(pinch, don't pull!)*
- Use your herbs fresh in your favorite dishes, or dry them to save.

Somewhere in the burbs - but never boxed in!

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