

KITCHEN HERB GROWING GUIDE

Grow, harvest, and enjoy herbs right from your windowsill.

Basil

LIGHT Full sun (6–8 hrs)
WATER Keep soil moist, not soggy
HARVEST Pick leaves from the top down
USES Pesto, salads, pasta, caprese



Tip: Pinch flowers to encourage leaf growth.

Cilantro

LIGHT Full sun (6+ hrs)
WATER Even moisture, well-drained
HARVEST Cut outer leaves first
USES Salsas, curries, tacos, soups



Tip: Sow every 2–3 weeks for a steady supply

Mint

LIGHT Partial to full sun
WATER Keep consistently moist
HARVEST Snip stems just above a leaf pair
USES Teas, smoothies, salads, mocktails



Tip: Grow in its own pot – it spreads fast

Rosemary

LIGHT Full sun (6+ hrs)
WATER Let soil dry between watering
HARVEST Trim sprigs from the top
USES Roasts, breads, potatoes, infused oils



Tip: Loves warmth and good air circulation

Parsley

LIGHT Partial to full sun
WATER Even, consistent moisture
HARVEST Cut outer stalks at the base
USES Tabbouleh, garnish, sauces, soups



Tip: Slow to germinate – be patient

Thyme

LIGHT Full sun (6+ hrs)
WATER Light watering, well-drained soil
HARVEST Snip sprigs before flowering
USES Stews, roasts, marinades, dressings



Tip: Thrives in sandy or gritty soil

Chives

LIGHT Partial to full sun
WATER Moderate, even moisture
HARVEST Cut to 2 inches above soil
USES Eggs, potatoes, cream cheese, soups



Tip: Edible purple flowers add color to dishes

Dill

LIGHT Full sun (6–8 hrs)
WATER Even moisture, don't overwater
HARVEST Snip feathery leaves as needed
USES Fish, pickles, yogurt dips, salads



Tip: Grows tall, give it a deep pot

GETTING STARTED

- Use pots with drainage holes and quality potting mix — not garden soil.
- Place herbs near a south-facing window for the best light.
- Rotate pots weekly for even growth.
- Harvest regularly (up to one-third of the plant at a time) to keep herbs bushy and productive.