

KITCHEN HERB GARDEN INSTRUCTIONS

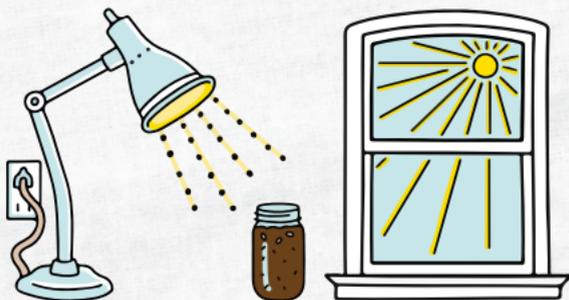
1. PLANT

Unscrew jar lids & remove seed packets. Slowly add 1/2 cup of water to each jar. Sprinkle 7-10 basil seeds in one jar, and repeat with mint for the other. Mix seeds into the top ~1/4" of soil.



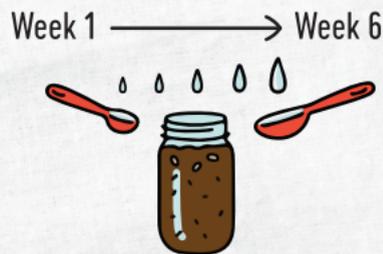
2. PLACE

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



3. WATER

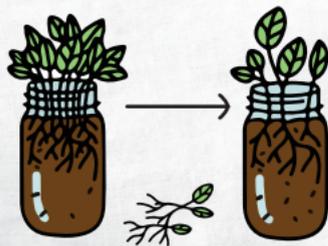
During the first week after planting, keep the top soil moist with 2 tsp of water in each jar every other day. Over the next 5 weeks, gradually increase watering to 2 Tbsp every other day as plants mature.



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. contact@backtotheroots.com | 510.922.9758

4. THIN

After your seeds germinate (~7-14 days), use your fingers to gently remove all but the 3 strongest plants from each jar. Be careful not to disturb the remaining seedlings.



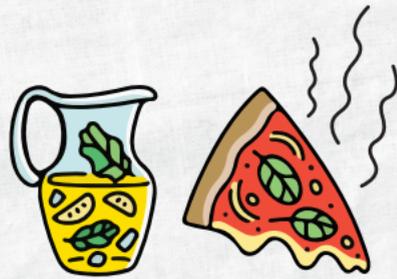
5. HARVEST

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.



6. ENJOY

Wash your leaves with water & add them to your favorite meal! Basil is great on pasta or in a sandwich, and mint is a refreshing addition to a cool drink. 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](https://www.instagram.com/backtotheroots) and [#GrowOneGiveOne](https://www.instagram.com/GrowOneGiveOne)



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