# HARVEST OF THE MONTH: HERBS



#### Fun snack ideas!

#### HOW TO EAT HERBS:

- Mint and cucumber can be added to beverages to make a yummy drink such as a refreshing cucumber mint water, for a great flavor and a pretty garnish.
- Chopping up fresh rosemary and adding it to mashed or roasted potatoes will give your dish a wonderful taste.
- 3. Dried herbs can replace fresh herbs for more convenience.

#### Pick the yummiest!

#### THINGS TO LOOK FOR:

- When purchasing fresh herbs, make sure there aren't any black or browning soggy bits.
- Fresh herbs should be vivid in color, springy in appearance, and fresh/aromatic in smell.
- 3. To store fresh herbs, place in a damp paper towel and wrap loosely. Store the herbs in a resealable bag or airtight container, in the the fridge.

# NUTRITION FUN FACTS:

- Eating herbs can provide some of the essential vitamins, A,
   C, and K, which help to build immunity and healthy bone tissue.
- Herbs contain some of the highest levels of antioxidants, which help to slow cell damage.

### BEST TIME TO EAT:

YEAR ROUND



# RECIPE: CAPRESE SALAD

# DIRECTIONS

- 1. Slice the tomatoes and mozzarella, then layer them while alternating slices.
- 2.Wash basil, and put a piece between each slice of tomato and mozzarella (so that you have a white, green and red pattern going), and sprinkle basil on top of entire dish as well.
- 3. Sprinkle salt, and black pepper over the entire dish.
- 4. Drizzle olive oil and balsamic vinaigrette to taste over the entire dish.
- 5. Serve and enjoy!

### INGREDIENTS

10 Minute Prep 4-6 Servings

- 3 vine- ripe tomatoes (1/4 inch thick slices)
- 1 pound of fresh mozzarella (1/4 inch thick slices)
- 1 bunch of basil, about
  20-30 leaves
- 2 tablespoons of extra virgin olive oil
- 2 tablespoons of balsamic vinaigrette (optional)
- 1/2 teaspoon of Salt
- 1/2 teaspoon of Black pepper

# **ACTIVITY: MATCH THAT HERB**

Draw a line to the matching picture of the herb to its corresponding name to test your knowledge!



PARSELY









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