

# Top 8 Culinary Herbs

MOST  
COMMONLY USED  
IN COOKING

# FRESH HERBS

## Basil

- Fresh or dried in soup or pasta
- Chopped fresh added to veggies
- Large leaf makes great pesto

## Oregano

- Perfect pizza topper
- Add fresh to a salad
- Nice topping for potatoes
- Great with eggs

## Chives

- Perfect Potato topper
- Pairs well with eggs
- Great with potato salad
- Nice addition to soups

## Thyme

- Soups and stews
- Add to pasta sauce
- Add to Roasted potatoes

## Rosemary.

- Add to foccacia bread
- Nice addition to shishkabos
- Great with lamb, chicken or pork

## Parsley.

- Great garnish
- Pestos
- Brighten up soup

## Dill

- Pairs well with fish
- Good addition to soups
- Must have for pickling cucumbers

## Sage

- Great flavor in stuffing
- Breakfast sausage
- Pairs well with poultry dishes