

PLANT A PIZZA HERB GARDEN



WHAT YOU'LL NEED...

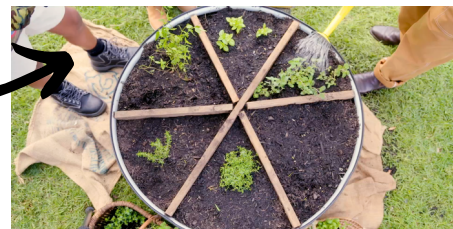
1. A circular raised garden bed
2. Trusty gardening tools like spades, trowels, and a watering can.
3. You will also need some good quality soil to fill the garden bed as a home for your new seedlings.
4. Something to divide your garden bed into segments like a pizza (we used wood!)
5. All your favourite herb seedlings that go great on a pizza eg. Rosemary, parsley, thyme, oregano, basil and river mint!



WHAT TO DO:



1. Divide your circular raised garden bed into six segments which will each hold a different herb seedling.
2. Fill each segment with quality soil, a few centimeters from the top.
3. Dig a hole for your seedling, about 10 centimeters deep into the soil.
4. Place the seedling in the hole and cover with soil, gently patting the surface around the base.
5. Repeat steps 3 and 4 with the rest of your herb seedlings, spacing them at least 5cm apart to allow them space to grow!
6. Give your newly planted seedlings a good drink by watering them in. Don't forget to keep watering them as they grow!
7. Make sure the garden bed is in a spot that gets direct sunlight.
8. When they're ready to harvest, add them to a delicious pizza!



TOP TIP!

Native river mint is a great Australian native herb and perfect addition to your pizza herb garden!



EXTRA SPECIAL!

Identify your herbs in the garden by making... FORGET-ME-NOT-ROCKS!

