

# ALLOTINABOX®

## SEED HELP

### No.1 PARSLEY

Parsley is a wonderfully versatile and all-year round herb. There are two main types, curly and flat leaf Parsley, the latter being the stronger tasting of the family. This multi-purpose herb should have a firm position in every kitchen, perfect for garnishes, side dishes and flavouring.

Parsley can be grown indoors in small pots, most commonly sown in mid-spring but will happily grow all year round on your window sill or kitchen side. You can plant in almost anything and watch it grow but it's best kept in a smaller container in a reasonably shady area. These beautiful plants are biennial, meaning they will flower in their second year so it's a good idea to sow Parsley once a year.

Parsley is a great herb for growing in containers. They are quite heavy feeders, like many herbs this plant will need watering often in drier, warmer periods. Parsley grows best in a sunny area and if you're using a pot you should keep a closer watch in case they dry out. Growing in terracotta pots will tend to dry up the soil quicker than containers, so bear this in mind when choosing where to grow your seeds. All you need to remember about Parsley is to keep the soil moist to touch and sit back and watch your plants grow!

It's a super easy and tasty herb once it gets growing, but it can sometimes take up to 6 weeks to germinate from seed. Like many seeds, the Parsley seed is coated in a skin that prevents germination, but if you keep the soil watered and warm you'll have no problem! You may need a little patience, but this is always the way growing from seed, just remember what delicious delights you'll have in just a month.

You can generally keep on picking the leaves all year, making sure you maintain healthy growth. A great tip for any herbs, like Parsley and Basil, is storing picked leaves by chopping and freezing them in ice cubes. This way you can conveniently pop out a cube straight into your cooking for instant Parsley goodness!

The beauty of Parsley is that it can be used in almost any savoury dish. Here at the Shedquarters we like to pick, chop and garnish on a salad or add to flavour a glaze. One of the most simple and delicious uses for Parsley is melting with butter and adding to your fresh fish or even as a marinade.

