

Herb Word Search

Level 3



B N P V T P J B Y Q L T G K A B J J N M
 C R Y B H N Q I A B U N L E N N E F O A
 M L E D Y N Y F Q S X I N U T M E G G R
 F P B H M O D M Y O I M R O C F T M A J
 Z C A Z E P B P N C P L R W H Z L C R O
 X O U L L I D A O A Y O M S I E I W R R
 R R S D C K G R R U R G B C V M R F A A
 F Y Y X D E I S C E X M I N E O Z B T M
 I M O A R A L I G X H L A C S I R A P I
 E E O O N E H N H T A R O S E M A R Y S
 G P H D Y C I A R N S O M C F N O N B N
 Z M E D T G G J T Q C A P C R J B X U S
 V R N G V F V R Z M D G G D E V M Z W K
 I J U Z P F O Y G H X P G E O P B Y G H
 E D I N H D X N T V E F H S C J E H I R

Instructions

Using the word bank, find the words within the puzzle. Words can go in any direction.

Word Bank

- | | |
|--------------|--------------|
| 1. Basil | 10. Mint |
| 2. Chives | 11. Nutmeg |
| 3. Cilantro | 12. Oregano |
| 4. Coriander | 13. Parsley |
| 5. Dill | 14. Rosemary |
| 6. Fennel | 15. Sage |
| 7. Ginger | 16. Tarragon |
| 8. Herb | 17. Thyme |
| 9. Marjoram | |



INDIANA
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EDUCATION



Watermelon Mint Salad



Ingredients

- 8 cups seedless watermelon, cut in 1-inch chunks, from a 6 lb. melon
- 1/4 cup fresh lime juice
- Pinch of cayenne pepper, if desired
- 1/2 cup mint leaves, torn
- Salt

Instructions

1. In a large bowl, toss the watermelon with the lime juice and cayenne. Fold in the mint leaves, season with salt and serve.
2. Cut melons should not be left at room temperature for longer than 2 hours, so be sure to refrigerate if planning to serve at a later time.

