

# Herb Match

## Level 1

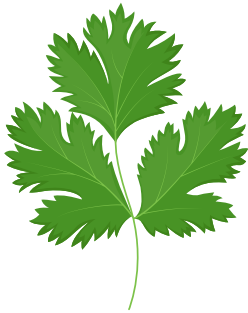


Use the following descriptors to match the herbs to the images below:

**Rosemary** has many thin leaves on each stem and is used to season root veggies and meat.

**Cilantro** has jagged leaves and is commonly used in Mexican, Asian, and Caribbean cuisines.

**Basil** has smooth oval leaves and is commonly used in Italian and Thai dishes.



Rosemary



Basil



Cilantro



INDIANA  
DEPARTMENT of  
EDUCATION



# Rosemary Roasted Baby Potatoes



## Ingredients

- 1½ pounds baby potatoes
- 1 tablespoon olive oil
- ½ teaspoon kosher salt or more to taste
- ½ teaspoon garlic powder
- ½ teaspoon dried rosemary, slightly crushed
- ¼ teaspoon black pepper

## Instructions

1. Preheat oven to 425°F.
2. Rinse and dry potatoes. If potatoes are larger than 3 inches, cut them in half.
3. Toss potatoes with olive oil, herbs, and seasonings until coated.
4. Roast 25-30 minutes or until browned and tender.

