

Herb Match

Level 2



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

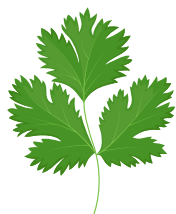
Rosemary has many thin leaves on each stem and is used to season root veggies and meat.

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.

Ginger is a knobby, yellow root that is typically grated into dishes from Asian, Caribbean, and African cuisines.

Dill has delicate, thin leaves and blooms edible, yellow, umbrella-shaped flowers.



Rosemary



Basil



Ginger



Cilantro



Dill



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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.

