



Full Sun ☀  
Dry Water 💧

SEDAN FLORAL GROWN SAFE™

HOT AND SPICY OREGANO

Oregano is an important culinary herb. A potent cousin of Greek Oregano, Hot and Spicy is a reliable perennial herb growing to about 3" in height. As its name indicates, this one is hot and spicy. Its bright green leaves are used in cooking. Unlike most Italian herbs, oregano works with hot and spicy food, which is popular in southern Italy. It has an aromatic, warm and slightly bitter taste. It varies in intensity with good quality oregano so strong that it almost numbs the tongue. This is for the person that really loves intense, strong flavors. Use with care in fiery salsa and chili dishes.

Where to Plant

- Border or Bed
- Container
- Edging
- Focal Point
- Fragrant
- Great Foliage
- Ground Cover
- Mass Planting

Cuisine

- Dominican
- Greek
- Italian
- Jordanian
- Middle Eastern
- Spanish
- Turkish

Complimentary Foods

- |            |           |          |
|------------|-----------|----------|
| Artichokes | Mushrooms | Quail    |
| Beans      | Pasta     | Rabbit   |
| Chicken    | Peppers   | Sausage  |
| Eggplant   | Pizza     | Tomatoes |
| Fish       | Pork      | Veal     |
| Lamb       | Potatoes  | Zucchini |

Flavor Pals

- Basil
- Cinnamon
- Cumin
- Garlic
- Parsley
- Savory
- Thyme



A fresh and healthy  
way to  
better living™