



Full Sun ☀

Dry Water 💧

SEDAN FLORAL GROWN SAFE™

VARIEGATED OREGANO

Oregano is an important culinary herb. Oregano Variegated produces deep green leaves edged in ivory and mid to late-summer pink flowers to make a beautiful addition in beds, landscapes or containers. However this isn't just a pretty plant! The Oregano Variegated is also commonly used in Greek, Italian and Spanish cuisine. Its leaves can be used either fresh or dried in sauces, on meat or vegetables. This attractive plant mounds to heights of 12-24" and trails and spreads 18-24". Oregano Variegated is a hardy perennial, although not quite as invasive and vigorous as common Oregano. It is recommended to harvest fresh leaves right before you are going to use them. You may refrigerate the harvested leaves for only a few hours without compromising taste.

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™