



## *"Three Amigos"*

These three herbs are synonymous with Mexican cooking. The cilantro and peppers can do double duty in Thai recipes, while the oregano is ubiquitous in Mediterranean cuisine. Our potted cilantro is perfect when you need a garnish rather than a whole bunch, and a few of these mini hot peppers will go a long way!

***Grower's Note:*** *Your potted herbs are meant to be enjoyed on a windowsill in or near the kitchen, where they are most likely to get used! If you prefer that they grow in your garden or you want the higher yield that a larger container may bring, feel free to transplant (except cilantro). We recommend waiting until the second week of June to transplant outdoors because most herbs are heat-loving. Whether your herbs stay indoors temporarily or permanently, you can harvest up to one- or two-thirds of the plant at a time for use in the kitchen.*

## Easy Quesadilla Pizza

Preheat broiler. Brush two 10" tortillas on both sides with vegetable oil and lightly salt. Heat skillet over medium heat and cook each tortilla until slightly golden on both sides. Mix  $\frac{1}{4}$  cup sour cream, zest and juice of one lime,  $\frac{1}{2}$  teaspoon ground cumin, and salt and pepper to taste, until smooth.

Arrange browned tortillas on baking sheet. Sprinkle with chopped hot peppers to taste, then sprinkle with 1  $\frac{1}{2}$  cups shredded cheddar. Broil until cheese bubbles and begins to brown (1-2 min). Slice each quesadilla into 8 wedges and drizzle sour cream mixture over the top using a plastic squeeze bottle. Sprinkle with chopped fresh cilantro and oregano. Adapted from *Food Network*.

**SunKiSS Gardens**

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