

# Oregano

- Wash and drain in salad spinner, pat dry. Separate leaves and discard stems.
- Use for poultry or fish marinades, bake into dough, or blend into pesto.
- Take your time eating (good for 2 weeks-1 month)

Store washed and dried herbs wrapped in a damp paper towel in a plastic bag.

*To freeze: place in ice tray with water and store cubes in plastic bag.*

