

Thyme

- Remove woody stem and strip leaves off to use.
- Add to soups or stews or season meat and veggies. Pairs well with oregano, rosemary and lemon.
- Take your time eating (~2 weeks)

Wrap in a damp paper towel and store in a plastic bag in the fridge.

To freeze: chop and freeze with water in ice cube trays, then store cubes in a plastic bag.

