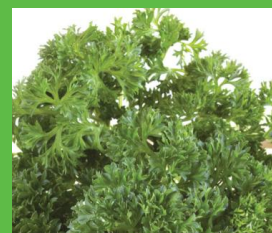


# FACT SHEET

## PARSLEY – ITALIAN & CURLED

Parsley is one of the most popular garnishes for cooks, and it seems like the flavour from parsley can complement almost any dish. Have you ever had the dilemma of buying a whole bunch of parsley when you only needed one or two sprigs? The solution is to grow your own! It's so easy and you never have to put parsley on the shopping list again.

Best time to sow:	Spring to autumn
Best in:	Vegie patches and pots
Where to grow:	Full sun or partly shaded areas
Harvest time:	16 weeks for Italian and 10 weeks for Curled
Recipe Ideas:	Tabouleh, garlic bread, pesto, garnish



### PLANTING TIPS

- Like most herbs, parsley likes to grow in a sunny spot, however parsley can tolerate some shade
- Parsley seeds are slow to germinate; it may take up to 21-28 days
- Parsley seeds only need to be sown 3mm deep, so gently press seeds into soil or potting mix and lightly cover, pat the soil down and keep moist.

### GROWING GUIDELINES

- Parsley is a biennial, which means it will continue to grow and produce leaves for 2 years.
- Apply **Yates® Thrive® Vegie & Herb Liquid Plant Food** every fortnight to encourage leafy growth
- Remove flowering stems to help promote more leaf growth

### HARVESTING TIPS

- Cut the outer leaves from the lower ends of the stalks as soon as plants are established, the more you pick the better it will grow.