Red Looseleaf Lettuce Varieties
New Red Fire
Red Sails
Red Salad Bowl

Green Looseleaf Lettuce Varieties
Salad Bowl
Slobolt
Tropicana

Colorful Swiss Chard Varieties
Bright Lights
Neon Lights
Peppermint
Rhubarb

Tuscan Kale
Black Magic
Lacinato

Edible Flowers
Pansies
Lavender
Nasturtium
Borage

Herbs
Sage
Lemon thyme (Thymus x citriodorus ‘Aureus’)
Rosemary
Basil
Chives
Lemon Thyme Pesto

1 1/3 cup lemon thyme
½ cup shelled pistachios nuts (salted)
½ cup olive oil
Black pepper

Place lemon thyme sprigs and pistachio nuts in a food processor and pulse. Slowly add olive oil until combined. Add black pepper to taste. Makes a wonderful topping for baked or grilled chicken. It can also be added to pasta. This recipe freezes well.