

# OREGANO

- TYPE:** Perennial  
**SUN:** Full Sun  
**HEIGHT:** 6 inches  
**GROWING IT:** Well drained to dry soil.  
**PARTS USED:** Leaves.  
**HARVEST:** Pinch or cut leaves during the season as needed. Leaves can be used fresh or dried.  
**CULINARY:** An important herb in Italian, Greek, and Mexican cooking, such as pasta sauces, pizza sauces, also used in dishes with tomatoes and onions such as salads.

## TRY IT!

### HERB ROASTED CHICKEN

- 4 lb. roasting chicken
- Salt and pepper to taste
- 1 Tbs. fresh thyme, chopped
- 1 tsp. fresh sage, chopped
- ½ tsp. fresh oregano, chopped
- ½ tsp. fresh rosemary, chopped
- 4 thin lemon slices, seeds removed
- 2 Tbs. butter, melted

Preheat oven to 350 degrees F. Rinse chicken under cold water and pat dry. Season inside and out with salt and pepper. In a small bowl, mix together sage, thyme, oregano, rosemary, salt, and pepper. Using your fingers, loosen skin of chicken over breast by sliding fingers between skin and flesh. Slip herbs inside pocket of each breast half. Tuck 2 lemon slices into each breast side pocket. Tie chicken legs together with kitchen string. Brush melted butter over chicken. Roast chicken for 20 minutes per pound or until meat thermometer in thigh registers 180 degrees F. Cover loosely with foil and let stand 10 minutes before carving.