

URBAN FARMER

LOVE THE EARTH

Microgreens Comparison Chart

Variety	Days to Harvest	Description	Flavor
Dark Opal Basil	20-30 Days	Green and purple leaves with purple stems	Zesty basil flavor
Large Leaf Italian Basil	20-30 Days	Light green leaves and stems	Strong aromatic basil flavor
Bull's Blood Beet	15-30 Days	Green leaves with red stems	Crunchy with a hint of beet flavor
Early Wonder Beet	20-30 Days	Light green leaves with purple stems	Slightly bitter with a hint of a sweet beet taste
Bok Choy Cabbage	20-30 Days	Light green leaves and stems	Crisp flesh and cabbage-like flavor
Georgia Southern Collard	20-30 Days	Green spoon-shaped leaves and green stems	Crunchy flesh with a slightly bitter to sweet after-taste
Bouquet Dill	15-30 Days	Feathery green leaves and green stems	Zesty dill and carrot-like flavor
Florence Fennel	20-30 Days	Feathery light green leaves and light green stems	Mild fennel flavor
Tendergreen Mustard	15-25 Days	Lofty light green leaves with light green stems	Slightly bitter mustard green taste
Hong Vit Radish	15-30 Days	Lofty Green leaves with purple stems	Crunchy and spicy radish taste
Minowase Daikon Radish	10-15 Days	Lofty light green leaves with light green stems	Spicy pepper taste

Tips for Growing Microgreens

Grow Microgreens in a container with an inch of potting soil. Sprinkle the seeds in the container and cover with a thin layer of soil. Mist the surface until damp. Microgreens need at least 4 hours of sunlight a day. Once sprouts appear, mist to dampen soil twice daily. If greens are leggy and pale, they need more sunlight or a grow light with a low-heat output. Once leaves appear, snip the microgreens just above the soil line. Serve immediately for the best flavor.

**100%**
Non-GMO Seed**One Day**
Shipping**100%**
Satisfaction Guarantee**Family**
Owned + Operated