COOKING PASSION SINCE 1877

Step-by-step guide to growing (and using) an indoor herb garden

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Herbs can easily be grown indoors if you make sure to get started off the right way. The key to successfully creating an kitchen herb garden is understanding the plant's requirements and giving them what they need. To ensure your success, follow the steps below.

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Step 1: Select the right herbs

When choosing which herbs to plant, selecting ones you already use regularly is a great way to get started, but make sure they are suitable to grow indoors. Perennial plants like rosemary, chives, thyme, oregano, bay laurel, and mint are the best herbs to grow indoors from seedlings.

Step 2: Use the correct containers

Use individual pots for each herb so you can give each plant the specific care it needs. Ensure your containers have drainage holes and waterproof saucers. If you want to plant multiple types of herbs in a single container, make sure their needs are aligned.

Step 3: Plant carefully

Choose a high-quality potting soil mix that includes composted bark and peat moss – this will provide your plants with loose soil that drains well. When selecting a potting mix, look at the label and make sure it is suitable for indoor garden plants.

Don't ever use dirt from the ground in your indoor garden pots. It's too compact and will not allow the plant's roots to breathe.

Step 4: Choose a sunny spot

The more light you can provide for your indoor herb garden, the better they will grow and taste. Most herbs need at least six hours of sunlight, so a bright, sunny window is an ideal location, and a north-facing window is best.

Step 5: Don’t over water

The biggest mistake people make when growing an indoor herb garden is overwatering – you’ll be surprised by how little water it takes to sustain a small herb. Consistently wet soil will just end up rotting your indoor herb garden and it’s especially easy to overwater when they’re sitting next to the kitchen sink!

Step 6: Harvest a little at a time

Clip or pinch off a few sprigs at a time but avoid removing more than a quarter of the plant. Regular cutbacks bring about new growth but cutting too much can damage or kill the plant.

Step 7: Transplant when needed

Your herbs will eventually outgrow their pots, and some signs that it’s time to transplant include roots growing out of drainage holes, stalled growth, or a plant that leans or flops over. Both annual and perennial herbs can be moved into larger pots within your home at any time, just keep them close to a light source.

Step 8: Enjoy!

Now that your herbs are ready to eat, why not try out one of these delicious recipes?

- Rosemary and Garlic Smashed Potatoes
- Slow Cooked Herb Lamb with Minted Pea Mash
- Beetroot Gnocchi with Walnut-Sage Butter

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to creative meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF here.

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