Nawt'sa mawt Tribal Council Community Food Network Presents

6 STEPS TO GROWING MICROGREENS

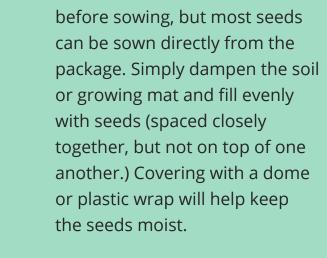
1 CHOOSE A CONTAINER & GROWING MEDIUM

A growing tray or recycled container (with drainage holes) will do. Try to find something shallow and wide (microgreens don't need much soil, an inch or so is plenty.) Any sterile potting mix will do, or you can use a biodegradable mat made from hemp.



FIND A DARK SPOT

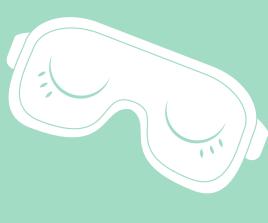
Cover the seeds with another tray or find a dark cabinet for the seeds until they start to germinate (3-4 days). Check the seeds daily to see if they need any moisture, add water if needed.

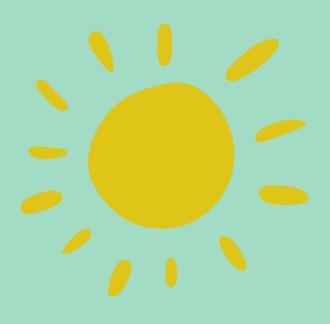


SOW THE SEEDS

Some large seeds (like peas)

need a soak for about 12 hours





FIND A RRIGHT SPOT

Once the seeds have germinated (sprouted), they need a lot of light! This can be a sunny window, a regular lamp, or even grow lights made specifically for plants.



Once the leaves open up and are nice and green, grab some scissors and cut from the base. Depending on the seed variety, this can take 1-3 weeks.



6 ENJOY!

Microgreens are tasty in salads, recipes, or on their own, and can also be used in smoothies and other recipes to provide vitamins and antioxidants.

