

# Kitchen Counter Gardening:

## The wonder of recycling and growing your kitchen scraps

Did you know that there are many different edibles that you can grow from last night's dinner? Lettuce, bok choy, cabbage, celery, avocados, potatoes, garlic, onions, basil, cilantro, and even pineapple are just some of the things you can continue to grow in your own home. Here are a few examples you can grow in your kitchen.



After Two Weeks

### BET GREENS

Simply cut the top off of a beet root and place in a dish with a small amount of water. Place in a bright, but indirectly lit spot, like a window sill or on your counter. The leaves will start to regrow in a couple of days. You can leave the beet in the dish of water or plant in a pot with soil. If you leave it in water, make sure to change out the water every few days. Note: you will not be able to regrow the beet root. The new plant may flower and produce seeds that you can grow more beets from.

You can trim off the leaves and eat them fresh in a salad or steamed or sautéed like spinach.

### CARROT TOP

Just like the beet, cut the top off of your carrots and place them in a dish with a small amount of water. Change out the water every few days. You can eventually put the carrot tops into soil or leave on your countertop. Note: the orange part of the carrot will not grow, just the greens. The carrot tops will eventually flower and produce seeds that you can plant.

The leaves can be trimmed off and eaten raw, although they are a little bitter. They are yummy sautéed, make a great pesto, or provide seasoning when making stock for soup.



After Two Weeks

## Kitchen Counter Gardening



After Three Weeks



After One year

### AVOCADO

Simply take the clean seed from your avocado and pierce it with 3 toothpicks. The toothpicks will help hold it in water. Submerge it about half way and watch it sprout. The seed may eventually split. When the plant is 6 inches tall, you can transplant it into soil and place in a sunny spot. Leave about half of the seed exposed above the soil. Avocados are a long-term commitment if you would like more fruit. Plant them in the ground outside in full sun and enjoy!



After 2 weeks

### POTATO

To sprout potatoes on your countertop, you can either use an entire potato or a piece like pictured here. Like the avocado, you can puncture the potato with 3 toothpicks to hold it in a bowl of water, partway submerged. It will start to sprout from the eyes. If you want to grow more potatoes, eventually place your potatoes sprout-side up about 2-3 inches deep. It may take up to 4 months for the new potatoes to grow.



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### GREEN ONION, GARLIC AND WHITE ONION

After you trim your green onions or chives down to the thicker white part, you can simply place them root-side down in a bowl of water. Watch the green part re grow in a matter of days. This is a great way to always have green onions or chives on hand!

You can place the entire head of garlic in water or a single clove at a time, making sure to cover the roots with water. You can plant the garlic in soil and it will grow more cloves in a few months. Surprisingly, the garlic greens provide a nice garlicky garnish.



The same is true for a large onion. You can either cut a ½ inch of the base off near the root and place it into water, or save the central part like pictured here. If planted in soil, it will produce a new bulb in about a month depending on the type.



After One Week

### BOK CHOY

Cut about ½ inch off of the bottom of a stalk of bok choy. Place in a bowl with a small amount of water and change daily. Cut away brown or slimy areas that form. The new leaves will start to grow out of the center of the base. Harvest as you wish to enjoy fresh bok choy leaves!

(This is very similar to what you would do with celery too.)

No pots or room to grow in the ground? No worries! You can get creative with using cardboard boxes, old take-out containers, or layered paper sacks.

**Happy recycling and countertop growing!**

