



Rosemary is a fragrant, woody herb loved for its bold aroma and savory flavor. It pairs beautifully with potatoes, chicken, breads, and roasted dishes, and has long been appreciated in traditional herbal wellness.

Savory
Aroma

Perfect Pairing
for Meals

Tradition
& Wellness



Everything Herbal
by Cheryl Jabz



ROSEMARY'S 3 MOST POPULAR RECIPES

Savory. Aromatic. Naturally Herbal.



1 ROSEMARY ROASTED POTATOES

Crispy roasted potatoes tossed with rosemary, garlic, and olive oil.

KEY INGREDIENTS:

Baby potatoes • Fresh rosemary • Garlic • Olive oil • Salt • Pepper

WHY YOU'LL LOVE IT:

Simple, savory, and perfect as an easy side dish.



2 GARLIC ROSEMARY CHICKEN

Tender chicken seasoned with rosemary and garlic for a flavorful dinner.

KEY INGREDIENTS:

Chicken • Fresh rosemary • Garlic • Olive oil or butter • Salt • Pepper

WHY YOU'LL LOVE IT:

Juicy, comforting, and great for weeknight meals.



3 ROSEMARY FOCACCIA

Soft, rustic focaccia topped with rosemary and olive oil.

KEY INGREDIENTS:

Flour • Yeast • Olive oil • Fresh rosemary • Salt • Warm water

WHY YOU'LL LOVE IT:

A bakery-style bread with simple ingredients and wonderful aroma.



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