

## Edible Flowers for Salad Mix

Create custom and dynamic salad mixes by adding flowers and herbs for a distinct appeal at market. Herbs and flowers add texture, color and flavor elements that will brighten up any mix/salad.



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### EDIBLE FLOWERS

Watch the edible flower video at  
[Johnnyseeds.com/Video](http://Johnnyseeds.com/Video)

### Easy Choices Are:

**BACHELOR'S BUTTON** Flavor: Mild and sweet.

**CALENDULA** Flavor: Tangy, slightly bitter.

**DIANTHUS** Flavor: Mild clove.

**HYACINTH BEAN** Flavor: Bean-like.

**MARIGOLD** Flavor: Spicy, citrusy.

**MONARDA** Flavor: Spicy, minty.

**NASTURTIUM** Flavor: Spicy, peppery.

**SALVIA** (*Salvia viridis*) Flavor: Slightly sweet.

**SCARLET RUNNER BEAN** Flavor: Bean-like.

**SUNFLOWERS** Flavor: Bittersweet.

**VIOLA** Flavor: Wintergreen.

