

HERBES DE PROVENCE

Herbes de Provence is a medley of dried herbs traditionally found in Provençal French cooking. An aromatic mosaic of rosemary, thyme, marjoram, basil, mint, and savory, the blend is used for roast meats and vegetables. The differences in each herb meld together to become a flavor all its own, with a woody freshness and slight floral note. It is a perfect profile for delivering approachable French flavor to savory & sweet snacks, baked goods and more.

FROM OUR EXPERTS

Everyday French was a trend featured in the McCormick® Flavor Forecast 23rd Edition. It highlighted French cuisine and flavor outside of the exclusive fine dining experience. [Learn more.](#)

A playful, worldly pop:
Herbes de Provence + Popcorn



“The democratization of gourmet, inherently French flavors and techniques, creates a delicious celebration of flavor and fusion. Including flavors like herbes de Provence in everyday foods – from chicken sandwiches to popcorn, creates delicious and curious combinations that excites us, and a new way to think about old favorites.”

Carrie Rock, Product Manager



Contact us or [click](#) to request a **FREE** HERBES DE PROVENCE flavor or seasoning sample.