



Cilantro

What is it?

Cilantro is a strong, distinctive-smelling herb that's often used in Mexican and Indian cooking. While cilantro looks very similar to parsley, its flavor is much stronger. Cilantro is also known as coriander, as are its dried seeds.

What does it taste like?

Cilantro is said to have a fresh, citrusy, and/or soapy taste, depending on who you ask. Its seeds, on the other hand, are often referred to as coriander, which is a nutty- and spicy-tasting spice.

What to do with it?

Cilantro adds fresh, lemony, bright, and spicy flavors as well as earthy undertones to Asian soups, spring rolls, salads, Southwestern dips, salsas, stews, and sandwiches. Pulsing cilantro into dips or pestos tames the herb's scent somewhat, making it more approachable for a wider audience.

How to store it?

Once washed and dried, place the whole cilantro in a mason jar filled with an inch or two of cold water (just like flowers). Then cover it loosely with a plastic bag and store in the fridge. This is best when you want to cut off the leaves as needed. The cilantro should last for up to 1 week.